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Whole Wheat Pizza Dough

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Prep Time	Cook Time	Total Time	Servings
30			6

Ingredients

- 1 cup whole wheat flour
- 1 cup white flour
- 1/3 cup cornmeal
- 1 tsp garlic powder
- 1 tsp dried basil
- 1 tsp salt
- 2 tsp maple syrup or honey
- 1 Tbsp active dry yeast
- 1 cup warm water, divided

Instructions

1. Stir together 1/2 cup warm water with honey or maple syrup. Stir in the yeast and let stand for 10 minutes until foamy.
2. In a bowl, combine the flours, garlic, basil, and salt and mix well.
3. Add in remaining water, oil, and yeast mixture to form the dough.
4. Knead the dough for about 10 minutes. Place in a greased bowl and cover with plastic wrap. Let stand at room temperature for about 1 to 1 1/2 hours, or until dough has doubled in volume.
5. Punch down the dough and cut into two portions.
6. Roll out each portion into 12-inch pizza pan. Let stand for 20 minutes before adding your favorite toppings.