

## Pizza dough ( without yeast )

### Ingredients

2 cups flour

2 tsp baking powder

1 tsp salt

2/3 cup of milk

¼ cup vegetable oil

2 Tbsp vegetable oil ( for brushing over the dough )

### Method

Pre heat oven to 200c.

Measure ingredients ( except the oil for brushing ) into a large mixing bowl.

Stir vigorously until mixture leaves the sides of the bowl.

Gather dough together and press into a ball.

Knead the dough 10 times, in the bowl, until smooth.

Divide in half.

Lightly flour a clean, dry surface on the work bench.

Roll each half out to a rectangle, the size of the oven tray.

Brush the bases with the 2 Tbsp of oil.

Add your toppings and bake for approximately 20-25 minutes.