

## Basic Pizza dough *without yeast*

### *Ingredients*

2 cups plain flour

2 tsp of baking powder ( check that you are using the correct measuring spoon)

1 tsp of 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.

Using a wooden spoon, stir vigorously until the mixture leaves the sides of the bowl and forms a ball.

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

Divide in half.

Lightly flour a clean, dry area on the workbench.

Using a rolling pin, roll each piece of dough into a rectangle, to fit on the oven tray. ( you may need to lightly flour the rolling pin to stop the dough from sticking to it )

Brush the bases using the 2 Tbsp of oil.

Add the topping, place in oven and bake for approximately 20 minutes.\*\*\*

\*\*\*Check the pizza after 10 minutes.