

Margherita Pizza

Makes 8 Servings



For the Pizza Dough:
1 teaspoon sugar
1 1/2 cups warm water
1 tablespoon yeast
1 tablespoon olive oil
1 teaspoon salt

2 cups whole wheat flour
1 1/2 cups all-purpose flour
Toppings:
1 cup pizza sauce
1 ball mozzarella cheese sliced
basil

In a large bowl dissolve sugar in warm water.

Add yeast and let sit for 10 minutes or until foamy.

Stir in olive oil, salt, whole-wheat flour, and all-purpose flour. Mix until a dough starts to form.

Place the dough on to a lightly floured surface and knead the dough until smooth and elastic about 10 minutes.

Place the dough into a lightly oiled bowl moving the dough around to coat the surface of the dough. Cover with a tea towel and let rise for 1 hour.

Punch the pizza dough down and roll it out to the size of your pizza pan.

Top the pizza with pizza sauce and mozzarella cheese.

Bake in a 425°F oven for 15-20 minutes until the crust is golden brown and the mozzarella cheese is melted.

Add fresh basil leaves to the top.

Let the pizza cool for 10 minutes before slicing.

Serve