

Whole Wheat Pizza Dough

- 2 1/4 cups warm water
- 3 Tablespoons olive oil
- 4 teaspoon yeast
- 2 teaspoon honey
- 1 1/2 teaspoon salt
- 3 teaspoons Italian seasoning (oregano, basil etc)
- 3 cups fresh milled whole wheat flour
- 3 cups unbleached all-purpose flour



Put the first 7 ingredients into the Bosch Universal Plus bowl in the order listed above. Turn on #2 and mix for 1 minute. Gradually add the unbleached flour. Knead on #2 for 5 minutes. Turn off the Bosch and let the dough rest in the Bosch for 30 minutes. Divide dough, roll out crusts, top with sauce and favorite toppings. Bake 425 degrees for 12-18 minutes.

This will make 5 thin crusts or 4 thick crust pizzas. It also makes delicious calzones.

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