

Easy Pizza

contributed by Carol Ganzi

Makes 2 10-inch pizzas.

Ingredients:

2 cups flour, plus more for dusting

1 cup full-fat Greek yogurt

Pizza sauce, shredded mozzarella, favorite toppings

Instructions:

- Place a pizza stone or inverted sheet pan in the oven and preheat to 450
- Put flour and yogurt in a large bowl and mix with a fork until crumbly dough starts to form. Turn the mixture out onto a lightly floured workspace and knead until the dough is smooth and slightly elastic (about 8 minutes), dusting with flour as necessary. If the dough becomes too dry, add water a teaspoon at a time. Continue kneading until the dough is soft and pliable. Divide dough in half and roll into 2 balls. Use a rolling pin to roll each ball into a 10-inch circle. Dust the back of another baking sheet with more flour and place a circle on top.
- Top the dough circle with pizza sauce and mozzarella as desired, leaving a half-inch border around the edge. Add your favorite toppings then, push the pizza onto the pizza stone or sheet pan in the oven. Cook until the crust is golden brown and the cheese is bubbly.

Enjoy!