
Whole Grain Pizza & Fatayer Dough

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 2 1/2 cups whole-grain flour of your choice or a mix (whole-wheat, spelt, khorasan, rye)
- 1 tsp baking powder
- 1/2 tsp salt
- 1 tbsp instant dried yeast
- 2/3 cup warm water
- 1 tbsp honey
- 3 tbsp olive oil

Instructions:

1. Add the yeast to the warm water and set aside to dissolve.
2. Mix together the flour with the baking powder and salt.
3. Add the yeast and water mixture to the flour followed by the honey and oil. Stir until the dough starts to come together.
4. Transfer to a lightly floured work surface. Knead just until a ball of dough forms.
5. Transfer to a lightly oiled bowl. Cover with plastic wrap and set aside in a warm place until doubled in size, about 1 hour.
6. Shape the dough into 2 medium pizzas, or about 1 dozen fatayer, adding your favorite toppings.
7. Bake until the dough is nicely browned.