



SOURDOUGH PIZZA

SERVINGS: 8

PREPPING TIME: 4-6 HRS

COOKING TIME: 25 MIN

INGREDIENTS

Dough

1 cup Active starter

3 cups flour

1 cup water

1tsp salt

1tsp garlic powder

1 tbsp water

1tbsp coconut oil

Toppings

Pizza sauce (homemade
or store-bought)

Mozzarella

Pepperoni

Whatever else you want!

DIRECTIONS

1. In a mixing bowl add the starter, flour, and 1 c. water mix together. Let the dough rest for 30 minutes covered with a damp tea towel.
2. Work salt, garlic powder, and coconut oil into the dough.
3. Let dough rest until ready to cook. Perform stretch and folds every 45 minutes, covering in between.
4. Preheat oven to 325F.
5. On a clean countertop place the dough where you can roll it out, throw or stretch it out. Let rest for 20 minutes.
6. Add toppings however you please!
7. Place in the center of the oven for 25-30 minutes. If the edges are golden brown your pizza is ready!

NOTES

I prefer to roll it because I want the dough to be even. Sometimes the kids will want it to be thrown. It is possible, but try not to overwork it. Make sure you let it rest between stretching. Sourdough is really picky, it may take some practice.

