

Whole Wheat Cornmeal Pizza Crust

1 Tbsp Active Dry Yeast
1 Tbsp Honey
1 cup Warm Water
1/2 cup Medium Grind Cornmeal
1 1/2 cups Whole Wheat Flour
1 cup White Flour, Unbleached
1/2 tsp. Sea Salt
1 Tbsp Olive Oil

Combine honey and warm water, sprinkle yeast on top. Let stand 5 minutes to proof. In a separate bowl, combine the dry ingredients.

Add oil to yeast mixture and pour in dry ingredients. Stir to combine ingredients and scoop onto a flat surface. Knead until elastic, adding more white flour as needed, about 5-8 minutes. Place in an oiled bowl, cover and let stand until doubled, about 20 minutes. Split dough into two rounds to make two 12-inch pizzas, or make one 16-inch pizza crust. Spread dough out onto greased pizza pans and cover with desired topping.

Bake at 400°F for 15-18 minutes.

Makes: two 12-inch pizzas or one 16-inch pizza