

No Wait Sourdough Pizza (THM XO)

Makes 2-4 servings

Ingredients:

- 1.5 cups sourdough discard
- 1 cup THM Baking Blend
- 4 tsp warm water
- 1 tsp dry instant yeast
- 1/4 tsp honey
- 1 tsp salt
- 1 Tbsp olive oil

Directions:

Preheat oven to 350F.

Place the warm water in a small bowl, stir in the honey. Mix in the dry instant yeast and allow to sit until it starts to bubble.

Combine discard, yeast mixture, salt, and olive oil in a mixing bowl. Slowly add in the Baking Blend until you achieve a stretchy dough.

Shape into a large circle on a parchment lined pan. Bake for 15 minutes.

Remove, add desired pizza toppings, and bake another 5-7 minutes (or until cheese is melted).

notes

I enjoy my pizza in my DF lifestyle forgoing the cheese and adding lots of delicious meats and veggies on top. Personally, I also like to mix a little bit of Olive Oil and chopped garlic and spread that on top after my pizza is finished baking.