

Buckwheat Pizza Crust

Ingredients

- 2 Cups buckwheat flour
- 1 tsp salt
- ½ Cup + 2 Tbs water at room temperature

Directions

Step 1: Preheat oven to 400 F

Step 2: Mix all ingredients in a mixing bowl until combined. May need more or less water, add water slowly until dough is not too sticky (add more flour) or too dry (add more water).

Step 3: Flatten dough on a lightly floured surface, and then move it to a lined pizza pan or baking sheet, and bake for 5 minutes.

Step 4: Remove from oven, add favorite sauce, toppings, and cheese and bake for another 5-10 minutes

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