**No Yeast Pizza**

**Crust:**

1 1/3 cup flour

1 tsp. baking powder

½ tsp salt

½ tsp Italian seasoning

¼ tsp garlic powder

½ cup milk

2 Tbsp. olive oil

**Directions:**

1. Preheat oven to 400\*

2. combine first 5 ingredients in a medium bowl & mix well

3. add milk and oil and mix with spoon first, then hands if needed (place flour on hands)

4. Flour a work surface and knead dough until pliable (about 5 min.)

 (add small amounts of flour as needed to prevent dough from sticking)

5. cover dough with inverted bowl & let sit for 10 min.

6. Using a rolling pin, roll out into a large circle working from the middle of the dough

7. Form dough into pizza pan and bake at 400\* for 8 minutes

**Toppings:**

1. Spread about ½ cup sauce onto pizza crust

2. spread 1 cup of mozzarella cheese evenly on entire pizza

3. add additional toppings if needed

4. bake at 400\* for 15 minutes