

Whole Wheat Pizza

1 ½ cups (8 ¼ ounces) whole-wheat flour
1 cup (5 ½ ounces) King Arthur bread flour
2 teaspoons honey
¾ teaspoon instant or rapid-rise yeast
1 ¼ cups ice water
2 tablespoons extra-virgin olive oil
1 ¾ teaspoons salt

Dough

Combine whole wheat flour, bread flour, honey, and yeast in the bowl of a food processor and whirl to combine.

With the food processor on, add the water and process until all the flour is mixed in (10 seconds or so.) Let the dough sit in the food processor for 10 minutes.

Add oil and salt and process until a smooth, satiny dough forms. Turn dough out onto oiled or lightly floured counter and knead for a minute, or until it forms a neat ball. Place dough in lightly oiled bowl; cover and refrigerate for a minimum of 18 hours (up to 2 days).

To bake:

One hour before baking, adjust oven rack to 4.5 inches below broiler, place pizza stone on rack, and heat oven to 500° F. Take the dough out of the fridge, divide it in half, shape each half into a smooth ball, and place balls on a lightly greased baking sheet. Cover dough balls with greased plastic wrap (or damp tea towel). Let stand at room temperature while oven and stone preheat.

Once an hour is up, heat the broiler for ten minutes. Meanwhile, coat one ball of dough with flour and place on a lightly floured countertop. Stretch dough into an 8-inch circle. Let it rest for a few minutes, and then stretch it, rotating as you go, into a 12-inch round.

Place the dough on a large square of parchment paper. Top with tomato sauce, cheese, and pepperoni, or garlic oil, basil, and cheese (see directions below.)

Use a pizza peel or an overturned baking sheet to slide pizza onto preheated stone. Turn oven to 500° and bake 8-10 minutes, rotating pizza halfway through baking.

Removed pizza from oven, set on wire rack, and brush crust with garlic oil or butter.

Repeat with second crust.

To make a traditional pizza:

Use whatever tomato sauce you love. Spread a thin layer over the dough, top with shredded mozzarella (about 1.5 cups), and add pepperoni.

To make a white pizza:

Spread 2 tablespoons garlic oil over pizza, sprinkle with 1/2 cup of fresh basil leaves, and top with 1.5 cups shredded mozzarella (can add some shredded Parmesan as well).

Garlic Oil

¼ cup extra-virgin olive oil

2 garlic cloves, minced

½ teaspoon pepper

½ teaspoon dried oregano

⅛ teaspoon red pepper flakes

⅛ teaspoon salt

Heat oil in an 8 inch skillet until shimmering; add remaining ingredients and cook for 30-60 seconds, stirring constantly. Remove from heat.

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