

Flatbread Dough



Ingredients

¼ tsp. plus 1/8 tsp. active dry yeast
1 heaping tsp. granulated sugar
1 cup water, approximately 110°F
1 ¼ cup high gluten or bread flour
1 ¾ cup AP flour

1 heaping tsp. salt
¾ tsp. ground black pepper
½ tsp. granulated garlic
1 tbsp. olive oil

Procedure

1. In the bowl of a stand mixer fitted with a dough hook, combine warm water, yeast, and sugar. Stir and let sit until foamy, about 10-15 minutes.
 2. Add the flours, salt, pepper, and garlic.
 3. Turn on machine and knead dough for a few minutes. While motor is running, drizzle in olive oil. Turn motor to medium high, and knead for 5-10 minutes, or until smooth.
 4. When smooth, remove from mixer, and cover tightly with plastic wrap. (If desired, the dough can be divided and shaped and frozen at this point. Wrap each ball tightly in plastic wrap, then put in a sealed plastic bag. When ready, defrost and proof at the same time.)
 5. Place in a warm spot and let rise until at least double in size.
 6. Preheat oven to 400°F. If possible, preheat a pizza stone, or a flat sheetpan.
 7. After dough has risen, remove from bowl and divide into 2-3 pieces. Round each ball into a round. Roll flat as possible, flouring your surface as necessary to prevent sticking.
 8. Move the rolled pizza dough to a pizza peel. Or, make sure you have enough flour down to prevent dough from sticking once there is toppings on. Dock your dough by pricking it with a fork all over to prevent large bubbles from forming in the dough.
 9. Brush each dough with olive oil, and top as desired.
 10. Move decorated dough to preheated pizza stone or half sheet pan. Bake until edges of dough look brown, and toppings are bubbly and hot.
- Yields 2-3 doughs, depending on size.