

Personalized Yogurt Crust Pizza



Servings:

2 servings

Prep Time:

15 min.

Cook Time:

15 min.

Ingredients

- 1 1/4 cup **Flour**
- 1 tsp **Baking Powder**
- 1/2 tsp **Salt**
- 1/4 tsp **Italian Seasoning / Garlic Powder**
- 3/4 cup **Plain Orontes Greek Yogurt**
- 1 1/2 tsp **Olive Oil**
- Toppings: --
- 3 tbsp **Pizza Sauce**
- 3 tbsp **Mozzarella Cheese**, shredded
- 3 **Grape Tomatoes**, halved
- 1 **Garlic Clove**, minced
- Garnish: **Parmesan Cheese / Basil**

Method of Preparation

Step 1

Preheat the oven to 400°F. Spray a sheet pan or pizza stone with pan spray.

Step 2

In a large bowl mix the flour, baking powder, salt, and spices.

Step 3

Add in the Greek yogurt, oil, and combine until a shaggy dough forms.

Step 4

Add the dough to a lightly floured surface and knead until the dough forms a smooth ball, about 1 minute.

Step 5

Roll out the dough to a 1/4" thick on parchment paper.

Transfer the pizza crust to the sheet pan or pizza stone. Pinch the edges of the dough to form a crust.

Step 6

Add your pizza sauce, pizza cheese, cherry tomatoes, and garlic. *You can also personalize your pizza with your own favorite toppings.*

Bake for 12-15 minutes until the cheese and crust is golden brown. Enjoy!