

# PRESTO PIZZA DOUGH

## Ingredients

1 ½ cups	all-purpose flour
1 cup	whole wheat flour
1 tbsp.	quick-rise yeast
1 tsp.	sugar
½ tsp.	salt
1 cup	warm water

## Directions

1. In a large bowl combine the two flours, yeast, sugar and salt.
2. Stir in water and oil until blended.
3. Turn dough onto lightly floured surface.
4. Knead for 8 to 10 minutes until dough is smooth and elastic.
5. Add more flour to keep dough from sticking.
6. Cover the dough with a clean tea towel and let rest for 10 minutes.
7. Use dough to make the pizza recipe.

Makes enough dough for 2 large pizzas or 6 small pizzas.

