

Pizza Dough

2 pkgs. dry yeast
3 cups warm water
2 Tbsp. sugar
2 tsp. salt
3 $\frac{3}{4}$ cups whole white wheat flour
3 $\frac{3}{4}$ cups white bread flour



Sprinkle yeast over warm water. Let yeast work to a bubble. Add sugar and salt. Add 2 c. flour and beat with mixer for 2 minutes. Stir in enough flour to make a soft dough (not sticky). Rest, raise for about an hour. Punch down, form. Makes 4 medium crusts.

After toppings are on, let rise for 15 minutes.

Bake 375° for 20 minutes. Enjoy!