

Choco Fever Dream

Quick No Rise Pizza Dough

10 min Prep time	**12 min** Cook time	**22 min** Total time
2 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Dough

- [ ] 2 cups all-purpose flour
- [ ] 2 teaspoons baking powder
- [ ] 1 teaspoon salt
- [ ] 1 tablespoon sugar (optional)
- [ ] 2 tablespoons olive oil
- [ ] 3/4 cup warm water

Instructions

1. In a large bowl whisk together flour, baking powder, salt, and sugar until evenly combined.
2. Create a well in the center and pour in olive oil and warm water; stir with a wooden spoon until a shaggy dough forms.
3. Turn the dough onto a lightly floured surface and knead gently for about 30 seconds, just until smooth.
4. Let the dough rest on the counter, covered with a damp towel, for 5-10 minutes.
5. Pre-heat oven to 475°F (245°C) with a pizza stone or heavy baking sheet inside.
6. Roll or stretch the dough to your desired size, transfer to parchment, add sauce and toppings.
7. Bake for 10-12 minutes until the crust is golden and cheese bubbly.
8. Remove, let sit a minute, slice, and serve warm.

Nutrition per serving

250 kcal	6 g	32 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, add a touch more flour; if too dry, a splash of water helps.
- For extra crispness, brush the crust with olive oil just before baking.
- Experiment with herbs mixed into the dough for added aroma.