



THE J.M. SMUCKER Co

2 Ingredient Dough Cast Iron Pizza

Prep Time Cook Time Serves Difficulty

15 mins 11 mins 2 N/A

Ingredients

- 1 cup (250 mL) **Brodie®** Self Rising Cake and Pastry Flour

BRODIE® Self-Raising Cake & Pastry Flour

- 1 cup (250 mL) plain 0% Fat Greek Yogurt
- 1 tbsp (15 mL) olive oil
- 2 tbsp (30 mL) pizza sauce
- 1/2 cup (125 mL) shredded low fat mozzarella cheese
- fresh basil, fresh oregano, fresh baby spinach

Directions

Step 1:

Preheat oven to 500°F (260°C).

Step 2:

Combine flour and yogurt in medium sized bowl. Remove to floured work surface and gently knead until dough forms. Press or roll into 10" (25 cm) round. Cover with tea towel.

Step 3:

Heat a 10" (25 cm) cast iron pan over medium heat, about 2 minutes or until hot. Turn off heat. Drizzle with olive oil and use a paper towel held with tongs to spread oil over bottom and sides of pan. Carefully place dough in bottom of hot pan, pressing in with a spoon if necessary. Turn on heat to medium and cook about 2 minutes, or until crust is set. Spread with sauce and add toppings.

Step 4:

Bake in preheated oven 5-7 minutes or until crust is golden and cheese is bubbling.

Images

