

# Sweetie's Bakery & Catering

"Savor the Sweet Moments of Life!"

## **Flatbread Pizza Crust**

1 cup water  
¾ cup oil  
1 egg, beaten  
1 tablespoon yeast  
1 tablespoon sugar  
4 cups all purpose flour  
2 cups whole wheat flour  
Extra flour for dusting

Mix ingredients in order listed, knead about 2 minutes. Let dough rise 1 hour. Form dough into balls a little bigger than a golf ball. Have a cast iron griddle ready over medium heat. Roll balls out to ¼" – ½" thick. Cook on griddle until golden brown, about 2-3 minutes on each side. Use right away while bread is warm or once breads are cool they can be kept in a plastic bag; for longer storage keep in refrigerator.

For pizza, spread crust with sauce, toppings, and cheese. Grill on BBQ or bake in 400°F oven about 15 minutes until veggies are cooked and cheese is melted. Enjoy!

Chef at the Market – July 30, 2011

**Roque & Tiferet Carbajal, Sweetie's Bakery & Catering**

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