
QUICK PIZZA CRUST

By: *RuthAnn Zimmerman*

Makes 1, 12-15inch pizza

Mix together:

1 cup sour dough discard (Active works but I prefer refrigerated discard because it handles better)

1/4 tsp. baking soda

1/4 tsp. salt

1/4 tsp. oregano

Pour sourdough mixture into greased, preheated cast iron pan (425F) and spread over the bottom.

Bake for 3-5 minutes, until no longer wet looking on top, then flip the crust and bake another 3-5 minutes.

Remove from oven, add your favorite toppings. Return to oven for 5-8 minutes or until your toppings are warm, melted, or crunchy to your preference!

*How to video and more tips and ideason our YouTube channel: Homesteading with the Zimmermans