

## **Organic Emmer Pizza Dough**

-Made with Lentz Emmer Farro Organic Whole Grain Flour

### Ingredients:

2 cups Lentz Emmer Flour  
4 tsp. Xanthan Gum  
1 pkg. (1/4 oz) active dry yeast  
1 cup warm water (110 degrees F)  
2 tbsp. olive oil  
1 tsp. salt  
2 tsp. sugar

In a small bowl, dissolve yeast in 1 cup warm water. Let stand approximately 10 minutes.

In a large bowl, combine Emmer flour, Xanthan Gum, olive oil, salt, sugar and the yeast mixture. Beat together until a stiff dough has formed. (Please note: Dough will be a bit sticky.) Cover and let rise until doubled in size, about 30 minutes. Meanwhile, preheat oven to 350 degrees F.

Turn dough out onto a well floured baking stone or pan. Press dough with hands into a round shape. Top with your favorite sauce and toppings and bake in a preheated oven until golden brown, about 20 minutes.