

Matza Pizza

A homemade thin-crust unleavened pizza topped with your favorite pizza toppings! (*Topping suggestions included!*)

Yield:

8 individual-size pizzas

Ingredients:

1/4 cup oil

1/4 cup honey

2 teaspoons salt

3 eggs

1 1/2 cups water

6 to 6 1/2 cups bread flour or all-purpose flour

Your favorite pizza toppings: See additional notes for suggestions!

Instructions:

1. In a large mixing bowl*, combine the oil, honey, salt, eggs, and water. Stir until well-mixed. Stir in about 4 cups of the flour, then add more flour as needed and knead into a fairly stiff dough.

2. Preheat oven to 375 degrees. Divide dough into 8 pieces. On a lightly-floured surface, roll each piece into a very thin circle, about 8 inches in diameter – but really as thin as you can get it.** Place rolled dough onto lightly-greased baking sheets.

3. Bake pizza crusts for about 6 minutes, just until very lightly browned and not doughy.

4. Remove from oven and spread with your favorite pizza toppings. Place pizzas back into the oven to bake until cheese

is melty and browned, about 10 minutes. Serve hot!



This recipe was from Tammy's Recipes.