

MORTON & BASSETT SPICES®

Italian Flatbread Pizzas



- 1 teaspoon instant yeast
- 1 teaspoon granulated sugar
- 2 tablespoons olive oil
- 1 teaspoon Morton & Bassett Italian Seasoning
- 1 teaspoon salt
- 3/4 cup warm water
- 2 cups all purpose flour
- Toppings of your choice

First, mix the yeast and sugar in the water and let sit for about 10 minutes.

Thoroughly combine the remaining dry ingredients, including the Italian Seasoning, in a mixing bowl. Slowly add the water yeast mixture and 1 tablespoon of olive oil while kneading by hand or mixing in a stand mixer. Once dough is in a ball, place into an oiled mixing bowl, cover tightly, and let rise for 1 hour. Once dough is risen, divide in half to make two flatbreads. Flatten the two dough balls with your hands. You can make the flatbreads any shape as long as they're about 1/4 inch thick. Poke the flatbreads with your fingers or a fork to prevent air bubbles. Brush with olive oil. Top with favorite flatbread toppings. Bake at 450 for about 15 minutes or until lightly browned. Be sure and add some more Italian Seasoning on top!



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