



THE J.M. SMUCKER Co

No Yeast Pizza

Makes 6 slices

Prep Time Cook Time Serves Difficulty

15 mins 15 mins N/A N/A

Ingredients

- 1 tbsp (15 mL) olive oil
- 2 cups (500 mL) **Brodie®** Self Raising Cake and Pastry Flour

BRODIE® Self-Raising Cake & Pastry Flour

- 1/3 cup (75 mL) All Vegetable Shortening
- 2/3 cup (150 mL) milk
- toppings of your choice

Directions

Step 1:

Preheat oven to 450°F(230°C). Line a baking sheet with foil and drizzle with olive oil.

Step 2:

Cut shortening into flour with pastry blender or two knives until mixture resembles coarse meal. Add milk all at once and stir with fork until all ingredients are moistened. Turn out onto lightly floured surface, round up into a ball and knead gently about 10 times. Roll dough into a 10" (25 cm) circle. Place on baking sheet and slightly turn up edges of dough to form a crust. Top with desired toppings. Bake in preheated oven 15-17 minutes or until crust is crispy and brown and toppings are bubbling.

Images

