No Yeast Pizza Dough

Season: All Year
Type: Bread
Difficulty: Easy
Serves: 2 pizzas
Recipe source: adapted from sparks recipes

**Equipment:**
- Cup measures
- Spoon measures
- Mix master with dough hook
- Pizza trays

**Ingredients:**
- 1 ½ cups plain flour
- ½ cup polenta
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ¼ cup olive oil
- 2/3 cup water
- Extra polenta for sprinkling

**What to do:**
- Use the mix master with the dough hook attached.
- Place the dry ingredients in a mixing bowl.
- Make a well in the middle pour oil and water in and mix until all the dough is combined.
- Divide dough in half and roll out in 2 pizzas and place on pizza pans.
- Sprinkle with a little extra polenta
- Top with your favourite topping