

## Simply Cooking 101



### Best Thin Pizza/Flatbread Dough

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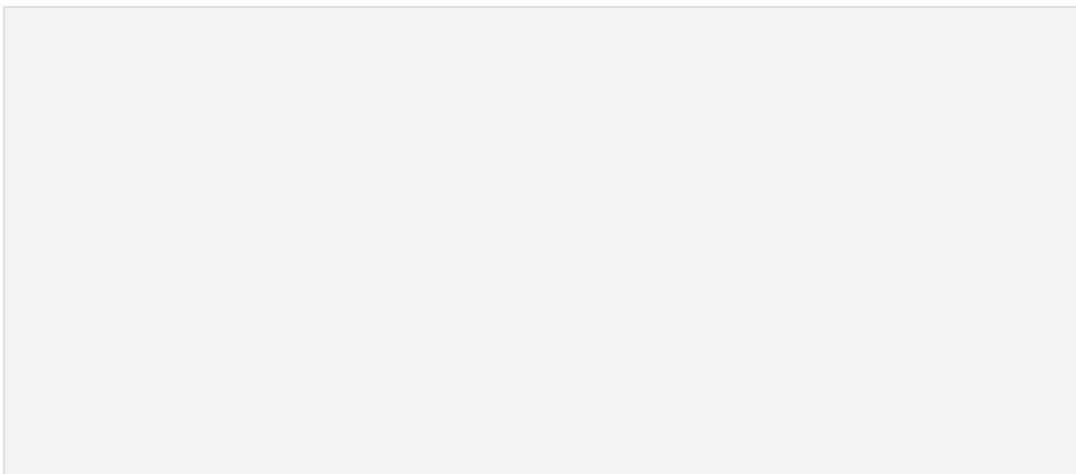


Pizza Oven



Pizza Ov

No news here, I still love pizza and having recently spent some time with my brother and sister-in-law who have a real outside wood fired pizza oven I just had to do one more pizza post (not the last I'm sure). Getting the oven ready is quite a process involving several hours of loving attention, special wood and lots and lots of smoke, but the result was worth it – especially since I wasn't the one providing the loving attention!





Smokey Pizza Oven



Chef Tom hard at work

I like thin crust, thick crust and everything in between and have found this recipe to be even better than my original favorite ([recipe here](#)). The main

difference is the high gluten flour that I don't always have on hand so I still use the other recipe as an alternate. This dough is simple to make, easy to shape and can be rolled very thin almost like a cracker (popular with the designated taste tester – Husband).

- 3 3/4 cups Hi-Gluten Flour
- 1 teaspoon yeast
- 1 1/4 teaspoons salt
- 2 tablespoons olive oil
- 1 1/2 cups lukewarm water, enough to make a smooth, soft dough
- 2 Tablespoons Italian Seasoning (optional)

Mix together all the ingredients except the water in a food processor, mixer or bread machine (or of course you could do it by hand) add water and process until it is well mixed and smooth (you may need a little more or less).

Allow to rise in a covered, oiled bowl for 1 hour or wrap in plastic and refrigerate for up to 2 days. If refrigerated, let it come to room temperature when you're ready to use.

Shape the dough to the thickness you like. It makes a great thin, almost cracker like crust or flatbread.

Cover the dough while you preheat the oven and a pizza stone if you have one to the highest setting your oven allows.

Add your pizza toppings, or if making flatbread, brush it with plain, garlic or herb flavored oil and seeds or shredded cheese.

Bake for about 8-10 minutes until the crust is crisp and the toppings (for pizza) are cooked.