

Bread Machine Pizza Dough With Whole Wheat Flour

Recipe #137143

This dough turns out crusty on the outside and soft on the inside, just what my family likes. No one even noticed that it was made with half whole wheat flour. After trying numerous recipes, I was told this was the keeper. From The Bread Machine Cookbook by Donna Rathwell German.

1 1/3 cups water

2 tablespoons olive oil

3/4 teaspoon salt

2 cups all-purpose flour

2 cups whole-wheat flour

2 teaspoons yeast

2 14 inch round pizzas Change size or