

15-Minute Pizza Dough Recipe (No Yeast)



4.61 from 2408 votes

Prep Time

15 mins

Cook Time

15 mins

Total Time

30 mins



Don't spend hours making pizza dough! Instead, have all the pizza you could ever want, fast, with my 15-Minute Pizza Dough recipe (it's Yeast-Free!)

Course: Dinner

Cuisine: Italian

Servings: 8

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Ingredients

- 2 1/2 cups (12 1/2oz/355g) all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup + 2 tablespoons (7oz/187g) water, roughly
- 1 tablespoon olive oil
- [5 minute pizza sauce](#)
- mozzarella cheese , grated
- fresh oregano, or fresh herbs of your choice, for garnish
- pepperoni

Instructions

1. Preheat your oven to 400°F (200°C).
2. In a mixing bowl, combine the flour, baking powder, and salt. Whisk until thoroughly combined and set aside.
3. Combine the water and oil in a separate jug or cup.
4. Slowly add the water mixture to the flour mixture, holding back a little in case you don't need it all.
5. Using a wooden spoon, or your hands, mix until the dough should be soft, but not sticky. Add a splash more water if your dough is too dry.
6. Lightly flour your work area and a rolling pin then roll dough into a 12-inch circle using your hands (to make 2 smaller pizzas, divide the dough into 2 and roll into 2 8 inch pizzas).
7. Transfer the pizza base to a nonstick pizza base or large baking tray. Spoon the 5 Minute Pizza Sauce over the pizza base. Cover generously with a layer of cheese, pepperoni, and fresh oregano.
8. Bake the pizza for 15 to 17 minutes, or until golden brown. Slice and enjoy!

Recipe Notes

To store the raw pizza dough make sure it is tightly covered with cling wrap. Keep in the fridge for up to 24 hour. To store left over pizza, cover in an airtight container and store in the fridge for up to 3 days.