

Italian Feather Bread Pizza Dough

Yield: 6 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-feather-bread-recipe>

Ingredients:

- 1 3/4 cups hot water
- 3 tablespoons olive oil or more to taste
- 2 tablespoons yeast quick-rise
- 1 tablespoon white sugar
- 1 teaspoon salt
- 2 cups all-purpose flour or as needed

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 35 grams
3. Fat: 7 grams
4. Fiber: 2 grams
5. Protein: 6 grams
6. SaturatedFat: 1 grams
7. Sodium: 400 milligrams
8. Sugar: 2 grams

Thank you for visiting our website. Hope you enjoy Italian Feather Bread Pizza Dough above. You can see more 19 italian feather bread recipe Ignite your passion for cooking! to get more great cooking ideas.