

{No Yeast} Pizza Dough

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/pizza-base-recipe-indian-without-yeast>

Ingredients:

- 2 1/4 cups all purpose flour
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 cup milk
- 1/4 cup butter room temperature

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 30 milligrams
4. Fat: 12 grams
5. Fiber: 2 grams
6. Protein: 9 grams
7. SaturatedFat: 7 grams
8. Sodium: 600 milligrams
9. Sugar: 3 grams

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