

Thin Crust Pizza Dough (Yeast-Free!)

Yield: 8 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-thin-crust-pizza-dough-recipe-no-yeast>

Ingredients:

- 2 cups all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup water
- 2 tablespoons olive oil
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- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup water
- 2 tablespoons olive oil

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 48 grams
3. Fat: 7 grams
4. Fiber: 2 grams
5. Protein: 6 grams
6. SaturatedFat: 1 grams
7. Sodium: 430 milligrams

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