

Treasure Barrel

No Yeast Pizza Dough: Super Quick & Easy Recipe

10 min Prep time	**15 min** Cook time	**25 min** Total time
1 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

For the Pizza Dough

- [ ] 2 ½ cups (300g) all-purpose flour, plus more for dusting
- [ ] 2 teaspoons baking powder
- [ ] 1 teaspoon fine sea salt
- [ ] 3 tablespoons extra virgin olive oil
- [ ] ¾ cup (180ml) warm water

Instructions

1. First, let's create a calm little space for ourselves. Start by preheating your oven to 425°F (220°C). If you have a pizza stone, place it in the oven now to get it nice and hot. In a large, comforting bowl, add the flour, baking powder, and salt. Take a whisk and gently stir them together, just for a moment. This simple action feels so grounding and it ensures all the dry ingredients are evenly mixed, which is key for a perfect crust. This is also a lovely moment to appreciate the simplicity before the magic happens, much like when making an easy banana bread.

2. Now, make a little well in the center of your flour mixture. I just love doing this; it feels so traditional. Pour the warm water and the olive oil right into that center. The water should be warm to the touch, like a baby's bath—not too hot, not too cold. Using a wooden spoon or a sturdy spatula, begin to mix from the middle, gradually pulling the flour from the sides into the wet ingredients. Keep mixing until a soft, slightly shaggy dough begins to form. Don't worry if it looks a little messy or uneven at this stage; it's all part of the process.

3. Lightly flour a clean work surface—your countertop or a large wooden board. Turn the shaggy dough out of the bowl and onto the floured surface. Now, we'll knead, but just for a minute or two. This isn't about developing gluten for hours; it's simply about bringing the dough together until it's smooth and cohesive. Gently push the dough away from you with the heel of your hand, then fold it over and give it a quarter turn. Repeat this gentle motion until the dough feels supple and is no longer sticky. It's a quick, satisfying process.

4. Once the dough is smooth, it's ready to be shaped. Unlike other doughs, it needs no time to rise. On your floured surface, use a rolling pin to gently roll the dough out into your desired shape. I usually aim for about a 12-inch circle, but a rustic, free-form rectangle is just as lovely. If the dough springs back, just let it rest for a minute before continuing. Transfer the shaped dough to a piece of parchment paper or a lightly oiled baking sheet. If you're using a hot pizza stone, the parchment will help you slide it on safely. If you love simple recipes, I think you'd also enjoy this moist and simple bread.

5 Now for the fun part! Top your pizza with your favorite sauce, cheese, and toppings. Be creative! Leave a little border around the edge for a nice crust. Brush the edges with a little olive oil for an extra golden finish if you like. Carefully slide your pizza (on the parchment, if using) onto the preheated stone or baking sheet in the oven. Bake for 12-15 minutes, or until the crust is golden brown and the cheese is bubbly and melted. The whole kitchen will smell absolutely incredible. Let it rest for a minute before slicing and serving. It's as satisfying as pulling a perfect loaf of super easy delicious bread from the oven.

Nutrition per serving

250 kcal	6 g	38 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- The temperature of the water is gently important here. Using warm water helps to create a softer, more pliable dough that's easier to work with. It shouldn't be hot, as that could affect the baking powder, but pleasantly warm to the touch is just perfect.
- Be mindful not to over-knead the dough. We're not trying to develop a ton of gluten like in a yeasted bread. Just a minute or two of kneading is all it takes to bring it together into a smooth ball. Over-kneading can make the final crust tough rather than tender.
- For an extra crispy crust, the secret is a very hot surface. Preheating your pizza stone or baking sheet is non-negotiable! This initial blast of heat is what sets the bottom of the crust and gives it that lovely, crisp texture we all crave in a good pizza. It makes a huge difference.