



## Quick Summer Harvest Pizza

**Top this pizza with your favorite veggies from the garden.**

This recipe is super quick and easy, as the crispy crust is not yeast-based and doesn't need to rise; it can even be made in the food processor.

**Ingredients** 2 cups all-purpose flour 1/2 cup whole-wheat flour 1 1/2 tsp. baking powder 1/2 tsp. salt 1/4 cup butter (1/2 stick), chilled and cut into pieces 1 cup milk 3 cups tomato sauce pizza toppings of choice

### Preparation

Place the flours, baking powder and salt into the container of a food processor and pulse until mixed. Drop in the butter pieces and pulse until large crumbs form.

With the motor running, pour in the milk and process just until a clump of dough forms.

Scrape the dough onto a lightly floured surface. Form four balls. Roll out each ball with a lightly floured rolling pin into an 8-inch circle.

Place two circles on a greased baking sheet. Top with the toppings of your choice, and bake at 450 degrees F for 12 to 15 minutes or until golden on top and bottom. Peek underneath the crust to make sure it's golden brown.

Yields 4 small pizzas.

(Recipe from Lisa Kivirist's article Farm-style Fast Food in July/August 2009 Hobby Farm Home.)