



Early Years and SEN  
Education Consultancy

## Sensory Play Cheat Sheet

### Yeast free pizza dough - Indoor/Outdoor Activity

#### 15-Minute Pizza Dough Recipe (No Yeast)

★★★★★  
4.59 from 346 votes

Prep Time	Cook Time	Total Time
25 mins	20 mins	45 mins

Don't spend hours making pizza dough! Instead, have all the pizza you could ever want, fast, with my 15-Minute Pizza Dough recipe (it's Yeast-Free!!)

Course: Dinner

Cuisine: Italian

Servings: 8

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<https://www.biggerbolderbaking.com/no-yeast->



#### Ingredients

- 2 1/2 cups (12 1/2oz/355g) all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup + 2 tablespoons (7oz/187g) water, roughly
- 1 tablespoon olive oil
- [5 minute pizza sauce](#)
- mozzarella cheese, grated
- fresh oregano, or fresh herbs of your choice, for garnish
- pepperoni

#### Instructions

1. Preheat your oven to 400°F (200°C).
2. In a mixing bowl, combine the flour, baking powder, and salt. Whisk until thoroughly combined and set aside.
3. Combine the water and oil in a separate jug or cup.
4. Slowly add the water mixture to the flour mixture, holding back a little in case you don't need it all.
5. Using a wooden spoon, or your hands, mix until the dough should be soft, but not sticky. Add a splash more water if your dough is too dry.
6. Lightly flour your work area and a rolling pin then roll dough into a 12-inch circle using your hands (to make 2 smaller pizzas, divide the dough into 2 and roll into 2 8 inch pizzas).
7. Transfer the pizza base to a nonstick pizza base or large baking tray. Spoon the 5 Minute Pizza Sauce over the pizza base. Cover generously with a layer of cheese, pepperoni, and fresh oregano.
8. Bake the pizza for 15 to 17 minutes, or until golden brown. Slice and enjoy!

#### Recipe Notes

To store the raw pizza dough make sure it is tightly covered with cling wrap. Keep in the fridge for up to 24 hour. To store left over pizza, cover in an airtight container and store in the fridge for up to 3 days.

**Have FUN! & please feel free to send me pictures of your versions of this having fun with your little learners.**

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