Pizza dough (without yeast)

Ingredients

2 cups flour
2 tsp baking powder
1 tsp salt
2/3 cup of milk
¼ cup vegetable oil
2 Tbsp vegetable oil (for brushing over the dough)

Method

Preheat oven to 200c.

Measure ingredients (except the oil for brushing) into a large mixing bowl.

Stir vigorously until mixture leaves the sides of the bowl.

Gather dough together and press into a ball.

Knead the dough 10 times, in the bowl, until smooth.

Divide in half.

Lightly flour a clean, dry surface on the work bench.

Roll each half out to a rectangle, the size of the oven tray.

Brush the bases with the 2 Tbsp of oil.

Add your toppings and bake for approximately 20-25 minutes.