

## Pizza Crust - Sourdough (Just Ingredients)

1 c. live natural yeast  
1 c. water  
1 t. coconut sugar  
2½ c. flour (almond, oat, Kamut, cassava)  
2 T. olive oil  
1 t. sea salt

1. Combine all ingredients & stir until smooth. Let it raise for 6-8 hours.
2. Put dough on a lightly floured surface and roll into one or as many rounds as you'd like.
3. Bake at 450° for 15-20 minutes (shorter time if smaller rounds).