

Homemade Flatbread Pizza Recipe - Sally's Baking Addiction

Prep: 45 minutes • Cook: 15 minutes

This homemade flatbread pizza recipe yields a thin, chewy crust perfect for your favorite flatbread toppings. The dough is quick and easy to make, designed for beginners with a flavor that can be enhanced with garlic and Italian seasonings.

Ingredients

- 1 teaspoon active dry or instant yeast
- 1 teaspoon granulated sugar
- 3/4 cup (180ml) warm water
- 2 cups (250g) all-purpose flour or bread flour (spooned and leveled)
- 1 Tablespoon, plus 2 teaspoons olive oil (for brushing)
- 1 teaspoon salt
- 1 teaspoon garlic powder or clove minced garlic (optional)
- 1 teaspoon Italian seasoning (optional)

Instructions

1. Whisk the yeast, sugar, and warm water together in the bowl of your stand mixer and allow to sit for 5–10 minutes until foamy.
2. Add the flour, olive oil, and salt (and garlic/seasoning if using) and mix on low speed until combined.
3. Knead the dough for 6-8 minutes until it becomes soft and slightly tacky.
4. Allow the dough to rise in a greased bowl for 45 minutes.
5. Punch down the dough, divide in half, and flatten each into a 1/4-inch thick flatbread.
6. Dimple the flatbread with your fingers or a fork and brush with olive oil.
7. Add desired toppings and bake at high temperature for about 15 minutes or until lightly browned.

Tags: Bread, Easy to Make, Italian, Flatbread, Yeast
