



Pepperoni Pizza on 3-Ingredient Crust



1/2 of recipe (1 pizza): 259 calories, 7g total fat (3.5g sat. fat), 814mg sodium, 29.5g carbs, 4.5g fiber, 4.5g sugars, 20g protein

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Prep: 10 minutes **Cook:** 15 minutes

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Ingredients

Dough

1/2 cup whole-wheat flour
3/4 tsp. baking powder
1/2 cup fat-free plain Greek yogurt

Seasonings

1/2 tsp. garlic powder
1/4 tsp. Italian seasoning
1/8 tsp. salt

Toppings

1/2 cup shredded part-skim mozzarella cheese
1/2 oz. (about 8 slices) turkey pepperoni, chopped
Optional topping: chopped fresh basil

Directions

Preheat oven to 450 degrees. Line a baking sheet with parchment paper.

In a large bowl, combine flour, baking powder, and seasonings. Mix until uniform. Add yogurt, and thoroughly mix until a dough-like texture is reached.

Evenly divide dough into two circles on the baking sheet, each about 1/8-inch thick and 6 inches in diameter. Bake for 7 minutes.

Spread with sauce, leaving a 1/2-inch border. Top with cheese and pepperoni.

Bake until cheese has melted and crust is crispy, about 5 minutes.

MAKES 2 SERVINGS

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