

SPELT PIZZA DOUGH

(adapted from [this post](#))

1 package (2 + 1/4 tsp) active dry yeast

1 + 1/2 cups very warm water (110F)

14 ounces all purpose flour

4 ounces spelt flour

(total flour amount about 4 cups)

1 + 1/2 t salt

2 T olive oil

Measure the water in a pyrex bowl, sprinkle the yeast on top, and mix gently to dissolve. Add the flours and salt to the bowl of a food processor and process for a few seconds to mix well. With the processor running, add all the water/yeast mixture. Process for about 5 seconds, open the lid and add the olive oil. Close the processor again and mix for about 20 seconds longer. You want the dough to form a tacky ball, but don't over process it or it may get too hot.

Remove the dough from the processor, knead it a few times by hand and form a ball. If you want to make a large pizza, leave it whole. If you want to make individual pizzas, quarter it, place them in a large plastic bag and refrigerate until ready to use (from a few hours to a couple of days).

Remove the dough from the fridge 1 hour before shaping the pizzas. Roll it out with a floured rolling pin, top with your favorite home-made tomato sauce, and the toppings of your choice.

HONEYED JALAPENOS

(slightly modified from [Joanne's blog](#))

1 /2 cup honey

2 jalapenos, sliced thin

Add the honey to a small saucepan. Place the jalapeno slices, seeds and all inside. Bring to a boil, cook a few minutes, stirring constantly. Pay attention because the honey tends to boil furiously and rise up in the pan. You might have to remove the pan from the heat, let it calm down and simmer it again. Cook until the jalapenos get soft and a little darker. Remove from heat, let it cool. Use the slices to top your pizza, drizzle the spicy honey on top too.