

SOURDOUGH DISCARD MINI PIZZA BAGEL BITES

Ingredients:

- 2 Cups sourdough discard at any level
- 2 Cups flour
- 1/4 Cup lard or olive oil
- 2 Tablespoons baking powder
- 2 Teaspoons salt
- Water — as needed for dough consistency
- Pizza Sauce
- Cheese
- Toppings



Instructions:

1. In a stand mixer with a dough hook, mix sourdough discard, flour, olive oil or lard, baking powder, and salt.
 - Knead for 5 minutes until a smooth, elastic dough forms.
 - If the dough is too dry, add a tablespoon of water at a time.
 - Let the dough rest at room temperature for 1 hour to relax the gluten.
2. On a generously floured surface, press and stretch the dough with your hands or roll it out until 1/8th inch thick. You'll get 14 pizza's using a 3" cookie cutter.
 - If it springs back too much, cover and rest for another 15 minutes.
 - In the meantime, prep your toppings (onions, peppers, etc.).
3. Use a 3-inch cookie cutter (or desired size) to cut rounds.
 - Gather scraps to form one final dough bite — no waste!
4. Heat a cast iron or heavy skillet over medium heat.
 - Place dough rounds into the dry pan and cook until lightly browned.
 - Flip and cook the other side.
 - Transfer cooked dough bites to a cookie sheet and repeat with remaining pieces.
5. Add pizza sauce, cheese, and desired toppings to each cooked round.
6. Place assembled pizzas under the broiler for 8 minutes or until cheese is melted and bubbly, and edges are crisp.

