**Quick Flatbreads**

Makes 2 small flatbreads or one 8 inch round thin pizza

½ cup bread flour, plus extra for dusting

¼ teaspoon salt

5 tablespoons warm water

½ teaspoon extra virgin olive oil

**Method**

1. Place flour and salt in a food processor.
2. Add water and oil. Process to form a soft dough ball. If dough is too stiff (hard clay texture), process in a teaspoon more water. Continue to process dough until well kneaded, about 15 seconds.
3. Using floured hands, turn the dough out onto a lightly floured table and cut in half for 2 flatbreads or keep whole for a small round pizza.
4. Roll each half into a 12-by-4 inch rectangle, coating with flour and turning as necessary to keep it from sticking.
5. Transfer to a parchment or silpat lined cookie sheet. Proceed with topping options and baking instructions below.

**Fresh Tomato Pizza with Arugula**

Makes 2 individual flatbread pizzas or one 8 inch pizza serving 2

1 recipe quick flatbread dough

2 roma tomatoes, sliced thin

½ teaspoon dried basil or dried Italian seasoning

1 large garlic clove, chopped (about 1 teaspoon chopped garlic)

1 tablespoon extra virgin olive oil plus 2 teaspoons for the arugula

2 cups baby arugula

2 tablespoons shredded parmesan

**Method**

1. Roll out the flatbread dough
2. Lay the thinly sliced tomatoes onto the top of the flatbreads, covering as much of the surface as you can
3. Mix the dried basil or Italian seasoning, garlic, and oil in a bowl. Brush or drizzle this evenly all over the tomatoes.
4. Place the flatbreads into a preheated 400 degree oven.
5. Bake for about 15 minutes, or until the flatbread is crisp and the tomatoes are starting to brown. Do not burn the garlic.
6. Toss the arugula with the 2 teaspoons oil and the parmesan.
7. Top each pizza with the arugula mixture.
8. Serve immediately.

**Cheddar and Apple Flatbread**

Makes 2 individual flatbread pizzas or one 8 inch pizza serving 2

1 recipe quick flatbread dough

½ cup shredded cheddar cheese

¼ cup cooked, crumbled, crispy bacon (optional)

Freshly ground black pepper to taste

½ of a medium apple, halved, cored, and very thinly sliced

1 cup baby arugula

**Method**

1. Roll out the flatbread dough
2. Sprinkle with cheddar cheese, bacon, and pepper. Lay very thinly sliced apple slices around.
3. Place the flatbreads into a preheated 400 degree oven.
4. Bake for about 15 minutes, or until the flatbread is crisp.
5. Top with leaves of fresh baby arugula.
6. Serve immediately.