



Ingredients

For the pizza dough

- 1 batch of 2 ingredient dough
- 2 tablespoon milk of choice

For the garlic butter topping

- ¼ cup melted butter
- 3 tablespoon minced garlic (5-6 cloves)
- 1 tablespoon dried herbs
- 1 teaspoon salt
- Favorite pizza toppings (cheese, veggies and meat of choice)

Instructions:

- 1) Preheat the oven to 350°F. Line a large baking tray with parchment paper.
- 2) Prepare your pizza dough as directed. Once prepared, place on the lined tray and brush the milk of choice all over the top, until completely covered.
- 3) In a small bowl, add your melted butter, minced garlic and rosemary and whisk together, until combined. Using the pastry brush, brush the mixture over the top of the prepared pizza crust, leaving half an inch from the sides.
- 4) Place the prepared garlic pizza in the oven and bake for 10 min
- 5) Add other pizza ingredients and bake an additional 8-10 minutes, or until golden brown.
Remove from the oven and slice