

# Love Crunch Hazelnut Flatbread by Nature's Path

**Allergens:** Wheat, Honey

## Ingredients

### Pizza Dough:

- 1 cup organic whole wheat flour
- 1 cup organic all-purpose flour
- 1 pkg (2 ¼ tsp) instant yeast
- 1 tsp granulated sugar
- ½ tsp salt
- ¾ cup very warm water (120 to 130°F)
- 1 tbsp olive oil

### Toppings:

- ½ cup Nature's Path Love Crunch Chocolate Hazelnut granola
- 1 small ripe pear, cored and thinly sliced
- ⅓ cup raspberries
- 2 tsp honey

### Directions for Pizza Dough

1. Combine flours, yeast, sugar, and salt in a bowl.
2. Add water and oil, mix until blended.
3. Knead on a floured surface until smooth and elastic, about 4 minutes. Let rest for 10 minutes.
4. Preheat oven to 425°F.
5. Roll half the dough to a 14x5-inch oval on a floured surface, transfer to an oiled baking sheet. Repeat with remaining dough.

### Assembly:

1. Sprinkle dough evenly with half the granola, and pear slices. Drizzle with honey.
2. Bake for 15 to 18 minutes until crust is golden and pears are tender.
3. Remove from oven, top with remaining granola and raspberries.