**Ember’s Special Flatbread (v)**

**Toppings**

Roast red peppers – oven roast, peel and de-seed

Sun-dried tomatoes

Red onion – Sliced and softened in a frying pan

Goat’s cheese

Arugula leaves

**Ingredients for the dough**

1 (.25 ounce) packet active dry yeast

1 teaspoon white sugar

1 cup warm water 110 degrees F (45 degrees C)

2 1/2 cups bread flour

2 tablespoons olive oil

1 teaspoon salt

**Method**

1. Preheat oven to 450 degrees F (230 degrees C). In a medium bowl, dissolve yeast and sugar in warm water.

Allow to rest until creamy (about 10 minutes).

1. Stir in flour, salt and oil. Beat until smooth. Allow to rest for 5 minutes.
2. Turn dough out onto a lightly floured surface and pat or roll into a round. Transfer crust to a lightly greased pizza pan or baker's peel which should be dusted with flour or cornmeal.
3. Add the toppings with exception of arugula and bake in preheated oven for 15 to 20 minutes, or until golden brown.
4. Top with the fresh arugula and serve.