Buckwheat Pizza Crust

**Ingredients**
- 2 Cups buckwheat flour
- 1 tsp salt
- ½ Cup + 2 Tbs water at room temperature

**Directions**
1. Preheat oven to 400 F
2. Mix all ingredients in a mixing bowl until combined. May need more or less water, add water slowly until dough is not too sticky (add more flour) or too dry (add more water).
3. Flatten dough on a lightly floured surface, and then move it to a lined pizza pan or baking sheet, and bake for 5 minutes.
4. Remove from oven, add favorite sauce, toppings, and cheese and bake for another 5-10 minutes.