



## PIZZA DOUGH RECIPES...AS EASY AS 1-2-3

### PIZZA CRUST DOUGH

<b>Ingredients:</b>	<b>1 Thick or 2 Thin Crusts</b>	<b>2 Thick or 4 Thin Crusts</b>
Water, 80°F/27°C	3/4 cup	1-2/3 cups
Oil	1 TBL	<del>3</del> TBL
Sugar	1 TBL	<del>2.5</del> TBL
Salt	1-1/2 tsp	2 tsp
Dry Milk	1 TBL	<del>XXX</del>
Bread Flour	2-1/4 cups	<del>4-1/2 cups</del> 2C wheat,
Active Dry Yeast	1 tsp	<del>3</del> tsp 2C white
Select Pizza Dough Course	12	12

#### **Method:**

1. Place on a lightly floured surface. Divide and press onto a 12-inch pizza Pan, raising edges.
2. Spread pizza sauce over the dough and sprinkle with toppings.
3. Bake at 425°F/218°C for 20 minutes or until crust is golden brown around edges.

### WHOLE WHEAT PIZZA CRUST DOUGH

<b>Ingredients:</b>	<b>2 Thin Crusts</b>
Water, 80°F/27°C	1 cup
Oil	2 TBL
Sugar	1 TBL
Salt	1 tsp
Whole Wheat Flour	1 cup
Bread Flour	1-1/2 cups
Active Dry Yeast	1 tsp
Select Pizza Dough Course	12

#### **Method:**

1. Place finished dough on a lightly floured surface. Divide in half and press onto a 12-inch pizza pan, raising edges. (Sprinkle each Pan with 1 tablespoon of cornmeal if desired.) Generously prick dough with a fork. For 1 (12-inch thick) crust, do not divide.
2. Bake at 425°F/218°C for 10 to 12 minutes or until edges of crust begin to turn a light golden brown. Remove, add toppings and return to oven to bake an additional 15 to 20 minutes.