

# Pizza Crust

Grains/Breads

Grains/Breads

A-17

Ingredients	32 Servings		64 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose or bread flour	1 lb 12 oz	1 qt 2 ¼ cups	3 lb 8 oz	3 qt 1 cup	<p>For best results, have all ingredients and utensils at room temperature.</p> <ol style="list-style-type: none"> <li>Place flour, salt, sugar, and dry yeast in large mixing bowl. Mix with a dough hook for 30 seconds on low speed.</li> <li>In a separate bowl, combine warm water and oil.</li> <li>Add liquids to the dry ingredients. Mix on low speed for 6 minutes.</li> <li>Divide and shape dough into balls 1 lb 7 ¾ oz each. For 32 servings, 2 balls. For 64 servings, 4 balls. Let rest for 20 minutes.</li> <li>Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray. For 32 servings, use 2 pans. For 64 servings, use 4 pans. Sprinkle each pan with 1 oz (3 Tbsp) cornmeal.</li> <li>Place 1 dough ball in center of each pan. Flatten dough by rolling or spreading dough ¼" thick to rim of pans. Keep edges thicker than center.</li> <li>For directions on topping, baking, and portioning, see Pizza with Ground Beef Topping (D-23).</li> </ol> <p>Portion once baked, cut each pan 4 x 4 (16 pieces).</p> <ol style="list-style-type: none"> <li>No CCP necessary.</li> </ol>
Salt		¾ tsp		1 ½ tsp	
Sugar		1 Tbsp ½ tsp		2 Tbsp 1 tsp	
Active dry yeast		1 Tbsp 1 ¾ tsp		2 Tbsp 1 ½ tsp	
Water, warm (110° F)		2 cups 2 Tbsp		1 qt ¼ cup	
Vegetable oil		2 Tbsp 2 tsp		⅓ cup	
Cornmeal		¼ cup 2 Tbsp	2 ½ oz	¾ cup	

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SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 1 ½ slices of bread.	<b>32 Servings:</b> 2 lb 15 ½ oz (dough)	<b>32 Servings:</b> 2 half-sheet pans
	<b>64 Servings:</b> 5 lb 15 oz (dough)	<b>64 Servings:</b> 4 half-sheet pans
Edited 2014		

Nutrients Per Serving			
<b>Calories</b>	108	<b>Saturated Fat</b>	0.20 g
<b>Protein</b>	2.83 g	<b>Cholesterol</b>	0 mg
<b>Carbohydrate</b>	20.42 g	<b>Vitamin A</b>	2 IU
<b>Total Fat</b>	1.43 g	<b>Vitamin C</b>	0 mg
		<b>Iron</b>	1.27 mg
		<b>Calcium</b>	4 mg
		<b>Sodium</b>	56 mg
		<b>Dietary Fiber</b>	0.9 g