

# Hot & Delicious Pizza Recipes



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## PIZZA DOUGH RECIPES

### Amazing Whole Wheat Pizza Crust Recipe

#### Ingredients:

- \* 1 teaspoon white sugar
- \* 1 1/2 cup warm water (110 degrees F/45 degrees C)
- \* 1 tablespoon active dry yeast
- \* 1 tablespoon olive oil
- \* 1 teaspoon salt
- \* 2 cups whole wheat flour
- \* 1 1/2 cup all-purpose flour

#### Directions:

In a large bowl, dissolve sugar in warm water. Sprinkle yeast over the top, and let stand for about 10 minutes, until foamy.

Stir the olive oil and salt into the yeast mixture, then mix in the whole wheat flour and 1 cup of the all-purpose flour until dough starts to come together. Tip dough out onto a surface floured with the remaining all-purpose flour, and knead until all of the flour has been absorbed, and the ball of dough becomes smooth, about 10 minutes.

Place dough in an oiled bowl, and turn to coat the surface. Cover loosely with a towel, and let stand in a warm place until doubled in size, about 1 hour.

When the dough is doubled, tip the dough out onto a lightly floured surface, and divide into 2 pieces for 2 thin crust, or leave whole to make one thick crust. Form into a tight ball. Let rise for about 45 minutes, until doubled.

Preheat the oven to 425 degrees F (220 degrees C). Roll a ball of dough with a rolling pin until it will not stretch any further. Then, drape it over both of your fists, and gently pull the edges outward, while rotating the crust. When the circle has reached the desired size, place on a well oiled pizza pan. Top pizza with your favorite toppings (sauce, cheese, meats, or vegetables).

Bake for 16 to 20 minutes (depending on thickness) in the preheated oven, until the crust is crisp and golden at the edges, and cheese is melted on the top.



### Basic Pizza Dough Recipe

#### Ingredients:

- \* 2 packages dry yeast
- \* 1 1/2 cup lukewarm water
- \* 4 cups flour
- \* 1 teaspoon salt
- \* 1/2 teaspoon sugar
- \* 1 tablespoon olive oil

#### Directions:

Dissolve yeast in water; set aside for 5 minutes, stirring occasionally. Combine flour, salt, sugar and oil in bowl; make a well in the center. When water/yeast mixture is bubbly, pour into center of well. Start kneading dough, bringing flour toward center of bowl; gradually increase kneading motion.

If dough feels dry, add a little more water; if it feels sticky, add more flour. Knead vigorously until dough is smooth and elastic. Roll into ball; cover with a damp cloth. Let rest for about 20 minutes in warm place. Beat dough with your palm to expel gas formed while fermenting. Roll dough again into ball; place in greased bowl. Baste with oil. Cover with plastic wrap; store in refrigerator.

When ready to use, place dough on floured counter top or table. Flatten with your hands, working from center out (a rolling pin may do also). Push dough evenly onto greased cookie sheet or pizza pan, forming a 12-inch circle with edges thicker than middle. Apply favorite topping in desired amounts. Bake in hot oven (475 to 500 degrees) until golden brown.

### Basic Pizza Dough Recipe1

#### Ingredients:

- \* 4 1/2 cups Unbleached all-purpose White flour
- \* 1 teaspoon Salt
- \* 1/4 cup Olive oil
- \* 2 packages Dry yeast
- \* 1 1/2 cup Warm water
- \* 2 teaspoons Light brown sugar

#### Directions:

Measure 1/2 cup warm water (110 F) into 2 cup container and stir in the brown sugar. (Make sure water is warm, not hot - too hot will kill the yeast). Dissolve the 2 packages of dried yeast in the water and set it aside for 5 minutes. Will become frothy. (about 2 cups worth!)

Sift 4 cups of the flour and the salt into a large mixing bowl. Make a depression in the middle of the flour and pour in 3/4 of the olive oil and 1 cup of warm water. When the yeast is ready, add it also.

Dust your kneading surface with flour, then mix the ingredients in the bowl with your hands. Place dough ball on the floured surface and knead from 8 to 10 minutes. Add flour to the kneading surface if the dough is too sticky or wet. Eventually the dough will become elastic.

Rub the insides of a clean bowl with the remaining olive oil and place the dough in it, coating the dough with olive oil by turning it in the bowl. Cover with a clean cloth and let rise in warm, draft-free place until double in size, 1 1/2 hours to 2 hours. An oven with the light on or a lit burner pilot will provide suitable heat for rising dough. When dough has risen, divide into two halves, then roll each out on floured surface. A round shape may be cut out with table knife using 12" bowl or plate as template.

### Basic Pizza Dough Recipe<sup>2</sup>

#### Ingredients:

- \* 3 1/4 cups unbleached flour
- \* 2 teaspoons salt
- \* 1 cup warm water
- \* 1 envelope active dry yeast
- \* 3 tablespoons olive oil

#### Directions:

In a bowl, combine the flour and salt, and mix thoroughly. In a separate stainless steel bowl, combine the water and yeast, and using a whisk, add 2 tablespoons of oil. Let rest for 5 minutes. Pour the water into the center of the flour, and with a spatula, stir to combine well into a sticky mass. Pour this mass out onto a lightly floured surface and begin to knead the dough by working the dough with the heel of the palm of your hand. Push outward and pull the inside edge over the top. Repeating the process over again to create a smooth ball of dough free of stickiness. Place the ball of dough into a clean stainless steel bowl that has been brushed with the remaining 1 tablespoon of olive oil. Cover with a clean cloth and let rise at room temperature for 1 1/2 hours or until it has doubled in size. When the dough has risen it can be divided in half and the two pieces formed into two balls which will later be patted into the traditional pizza shape.

### **Boboli Pizza Crust Recipe**

#### Ingredients:

- \* 1 package Dry Yeast
- \* 1/4 cup Water
- \* 2 1/4 cups Warm water
- \* 6 tablespoons olive oil, + extra for pans
- \* 6 cups Flour
- \* 1 teaspoon Salt

#### Directions:

Dissolve yeast in warm water (105°F is perfect). Let it sit for two minutes. Add the rest of the ingredients and mix well. Turn out onto board and knead for ten minutes. Place back in bowl covered with a damp towel and let rise 30 to 40 minutes.

Divide dough into 3 parts and place in 3 olive-oiled pie pans.

Dimple dough with fingers. Place on top the following mixture: Coarse sea (or Kosher) salt, fresh ground pepper, chopped rosemary and thyme. If herbs are dried, soak them in water for 10 minutes and then pat dry on paper towels.

Let rise 50 to 60 minutes.

Bake at 350 F for 25 minutes. May dip in olive oil.

### **Boboli Type Pizza Crust Recipe**

#### Ingredients:

- \* 1 cup water
- \* 3 cups all purpose flour
- \* 1 teaspoon salt
- \* 2 tablespoons olive oil
- \* 1 tablespoon sugar
- \* 2 teaspoons Red Star active dry yeast
- \* 1 teaspoon minced garlic
- \* 2 teaspoons parmesan cheese
- \* 1/2 teaspoon Italian seasoning
- \* parmesan cheese to sprinkle

#### Directions:

Add all ingredients (except) second parmesan cheese to breadmaker in order listed by your manufacturer. It is a good idea to put the garlic down inside the flour so it does not slow the yeast. Set breadmaker on dough setting. When complete, form two crusts on pizza pans, sprinkle with parmesan cheese, cover and let rise again. Bake 5-10 minutes at about 450 F until light brown. Cool. Wrap tightly in foil and freeze until you get the pizza urge. Great to have around for easy last minute dinners. Good way for kids to make pizza too.

### Classic Pizza Crust Recipe

#### Ingredients:

- \* 1 package active dry yeast
- \* 2 1/2 cups sifted flour
- \* 1 teaspoon salt
- \* 1 cup warm water
- \* 1 tablespoon cooking oil

#### Directions:

In a large mixing bowl, combine the yeast, 1 cup of flour, and the salt. Mix. Next, add the water and oil. Beat on low speed for 30 seconds. Scrape the sides of the bowl and continue to beat on high speed for 3 minutes. By hand, stir in enough flour to make the dough stiff. Knead until smooth which can take up to 10 minutes. Place in a well greased bowl and turn the dough until it is lightly greased.

Cover and let rise for about 1 1/2 hours or until the dough has doubled in size. Punch it down and chill for 2 hours. Cut the dough in half. On a floured surface, roll the halves into 12 inch circle and about 1/8 inch thick. Brush the surfaces of the dough with olive oil and add the toppings of your choice. Cook at 425\* for 25 minutes.

### Cornmeal Pizza Crust Recipe

#### Ingredients:

- \* 1 cup warm water
- \* 1/4 teaspoon salt -- optional
- \* 2 1/2 cups all-purpose flour -- divided
- \* 1 cup cornmeal -- plus
- \* 1 tablespoon cornmeal -- divided
- \* 2 tablespoons sugar or honey
- \* 2 teaspoons active dry yeast

#### Directions:

Measure carefully, placing all ingredients except 1 tablespoon cornmeal in bread machine pan in order specified by owner's manual. Program basic dough cycle setting; press start. Remove dough from bread machine pan; let rest 2 to 3 minutes.

Pat and gently stretch dough into 14- to 15-inch circle. Spray a 14-inch pizza pan with nonstick cooking spray; sprinkle with remaining 1 tablespoon cornmeal. Press dough into pan.

Follow topping and baking directions for individual recipes. 1 14-inch crust makes 8 servings

### Deep Dish Pizza Crust Recipe

#### Ingredients:

- \* 3 cups all-purpose flour
- \* 1/8 cup olive oil
- \* 2 jumbo eggs -- room temperature
- \* 2 tablespoons thyme
- \* 1 cup warm water
- \* 1 package rapid rise yeast
- \* 2 teaspoons sugar

#### Directions:

Whisk together water, yeast and sugar in a bowl and set aside to proof for 10 minutes. In a large bowl sift together flour and salt and sprinkle in thyme. Mix eggs into yeast mixture. Pour liquid into dry ingredients and mix until a soft sticky dough forms. remove dough to a lightly floured surface and knead 5 minutes, until dough is no longer sticky.

Place in a well oiled bowl, turning to coat all sides, cover and allow to rise until doubled in bulk 2 - 3 hours.

Punch dough down and place into a well oiled 12" pizza pan. using your hands, move dough around the bottom of the pan and 2/3 the way up the sides. Set aside and let rise 10 minutes. Brush crust lightly with olive oil and add toppings.



### Easy Pizza Dough Recipe

#### Ingredients:

- \* 3 1/2 cups unbleached, all-purpose flour
- \* 2 packages dry active yeast
- \* 1 teaspoon salt
- \* 1/2 teaspoon sugar
- \* 1 1/2 cup lukewarm water from the tap
- \* 1/2 teaspoon olive oil
- \* Flour, for the work surface
- \* Cornmeal, to dust

#### Directions:

In a mixing bowl fitted with a dough hook, place flour, yeast, salt and sugar. While mixer is running, gradually add water and knead on low speed until dough is firm and smooth, about 10 minutes. Turn machine off. Pour oil down inside of bowl. Turn on low once more for 15 seconds to coat inside of bowl and all surfaces of dough with the oil. Cover bowl with plastic wrap. Let dough rise in warm spot until doubled in bulk, about 2 hours. Preheat oven to 500 degrees F. If using a pizza stone, place stone in oven on bottom rack, preheat oven 1 hour ahead. Punch dough down, cut in half. Place half of the dough on generously floured work surface. By hand, form dough loosely into a ball and stretch into a circle. Using floured rolling pin, roll dough into large circle until very thin. Don't worry if your circle isn't perfect and if you get a hole just pinch the edges back together. To prevent dough from sticking to counter, turn over the dough and sprinkle with flour. Also, flour the counter top and rolling pin as needed. Sprinkle pizza peel or cookie sheet generously with cornmeal. Transfer dough to pizza peel or cookie sheet with no lip. Add toppings. Slide dough onto pizza stone or place cookie sheet with pizza on bottom rack. Bake 10 to 12 minutes or until golden. Roll out remaining dough and top with desired toppings or freeze in freezer bags.

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