

Pizza Crust

Grains/Breads

Grains/Breads

A-17

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
					For best results, have all ingredients and utensils at room temperature.
Active dry yeast		1 Tbsp 1 3/4 tsp		3 Tbsp 1/2 tsp	1. Dissolve dry yeast in warm water. Let stand for 4 to 5 minutes.
Water, warm (110 degrees F)		2 cups 2 Tbsp		1 qt 1/4 cup	
All-purpose or bread flour	1 lb 12 oz	1 qt 2 1/4 cups	3 lb 8 oz	3 qt 1/2 cup	2. Place flour in large mixer bowl. Make a well in the center.
Vegetable oil		2 Tbsp 2 tsp		1/3 cup	3. Pour in dissolved yeast, oil, salt, and sugar. Gradually work into the flour using dough hook on low speed. Knead for 15 minutes on medium speed.
Salt		1/2 tsp		1 1/4 tsp	
Sugar		1 Tbsp 1/2 tsp		2 Tbsp 1 tsp	
					4. Divide and shape dough into balls 2 lb 4 oz each. You will have 1 1/4 balls for 25 servings or 2 1/2 ball for 50 servings. Let rest for 20 minutes.
Cornmeal		1/4 cup		1/2 cup	5. Lightly oil 5 sheet pans (18" x 26" x 1"). Sprinkle each pan with 1 oz (3 Tbsp) cornmeal.
					6. Place 1 dough ball in center of each pan. Flatten dough by rolling or spreading dough 1/8" thick to rim of pans. Keep edges thicker than center.
					7. For directions on topping, baking, and portioning, see Pizza with Ground Beef Topping (D-23).

SERVING:	YIELD:	VOLUME:
1 portion provides the equivalent of 2 slices of bread	25 Servings: 1 1/4 sheet pans	25 Servings:
	50 Servings: 2 1/2 sheet pans	50 Servings:

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Nutrients Per Serving

Calories	137	Saturated Fat	.3 g	Iron	1.6 mg
Protein	3.6 g	Cholesterol	0 mg	Calcium	6 mg
Carbohydrate	26 g	Vitamin A	0 RE/3 IU	Sodium	60 mg
Total Fat	1.8 g	Vitamin C	0 mg	Dietary Fiber	1 g