

Bread Machine

Dough

Pizza Dough

This is an excellent recipe and I use this for my STROMBOLI recipes, too.

ONE POUND LOAF PAN

2-1/4 cups bread flour
1 tsp. salt
1-1/2 tsp. vegetable oil
3/4 cup (6 fl. oz.) water
1 tsp. dry yeast

TWO POUND LOAF PAN

3-1/4 cups bread flour
1-1/2 tsp. salt
2 tsp. vegetable oil
1-1/8 cups (9 fl. oz.) water
1-1/2 tsp. dry yeast



BASIC DOUGH MODE

When dough beeps in bread machine, punch down dough and let it rest in machine for 30 minutes longer.

Place on a lightly sprinkled cornmeal surface and roll to size of pizza pan or cookie sheet.

The Two Pound Loaf Pan suggests dividing the dough into 6 equal portions.

Add 2/3 cup (10 oz.) of my PIZZA SAUCE, 3 cups (10 oz.) of Mozzarella cheese, or divide sauce and cheese evenly between the 6 smaller pizzas and add any toppings of your choice.

ONIONS, PEPPERS, MUSHROOMS, SAUSAGE, GROUND BEEF, PEPPERONI, SHARP CHEDDAR CHEESE, MOZZARELLA CHEESE, PARMESAN CHEESE, ETC.

Bake in 500 degree oven on bottom shelf for 12 to 15 minutes for smaller pizzas or 20 minutes for large pizza. Bake until crust turns golden brown and top cheeses melt. Sprinkle with oregano and slice.

Yield: 8 slices.

Note: Use top shelf of oven in Winnebago.