



CUSTOM-MADE PIZZA

The key to great pizza is having a great crust. Using this recipe can give you a crunchy, but still chewy homemade pizza crust in a cinch. With minimal prep and a little rise time, you can have fresh, tasty pizza on the table with minimal effort! Make this one your own with your choice of toppings!

Prep time: 35 minutes
Bake Time: 4-8 minutes

Total Time: 1 hour 40 minutes
Serving Size: 1 14 inch Pizza

FEATURED BAKEWARE:

USA PAN® 14 Inch Pizza Pan

INGREDIENTS

- 3 1/2-4 cup bread flour
- 2 teaspoon salt
- 1 teaspoon sugar
- 1 package of instant dry yeast (or 2 1/2 teaspoon)
- 1 teaspoon vanilla extract
- 1 1/2 cup lukewarm water
- 2 tablespoon olive oil

INSTRUCTIONS:

Combine the flour, salt, sugar, and yeast in a large bowl or the bowl of your stand mixer. Add in the water and olive oil until dough forms a ball. You can mix this by hand or in the stand mixer. If dough is too wet, you can add additional flour, but start with the 3 1/2 cup and increase if necessary. Scrape dough out onto a floured surface and knead into an elastic, smooth ball. Place dough in a bowl coated with olive oil and turn to coat. Cover bowl and let dough rise for about an hour. Then, divide the dough into 2 pieces and again cover and let rest for about 10 minutes. Preheat your oven to its highest setting. Stretch one of the balls of pizza dough to fit your USA PAN® pizza pan. Top with sauce of your choice and a drizzle of olive oil. Add your cheese (we used 3 oz of fresh mozzarella). After baking, we've added fresh, torn basil. However, feel free to add toppings or cheese of your choice. Bake for 4-8 minutes until crispy and cheese has melted. Let cool for a few minutes. Enjoy!! You will also have an extra pizza dough to use immediately, or store in your refrigerator. If you place in refrigerator, pull it out 30-45 minutes prior to using for your next pizza!