

Home Baking Recipe:

Ingredients

1 lb Pizza Crust Mix

1 cup + 1 tbsp warm water (100-110°F)

**Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

Instructions

1. Make Dough: In a large bowl, combine the pizza mix and warm water. Mix on low speed or by hand for 6-7 minutes, until dough is smooth and stretchy.

2. First Rise: Lightly oil a bowl, place the dough inside, and turn to coat. Cover and let rise at room temperature for 30 minutes.

3. Shape Dough: Move dough to a lightly oiled surface. Divide or shape into your desired size and thickness.

4. Cold Storage (Optional): If not baking immediately, cover dough and refrigerate at 35°-40°F until ready to use.

5. Top & Bake: Preheat oven to 425°F. Top the dough with sauce and your favorite ingredients. Bake on a stone, steel, or sheet pan until golden brown—about 12-16 minutes, depending on crust thickness and toppings.

Tips

Lightly oil hands and surface for easier shaping

For extra-crispy bottom, bake directly on a preheated stone or steel

Yield

One Large Round Pizza (14")

Crust thickness: Medium

Baking time: 12-16 minutes

Two Medium Round Pizzas (10-12")

Crust thickness: Thin to medium

Baking time: 10-13 minutes per pizza

One Rectangular Pan Pizza (9x13" or half-sheet pan)

Crust thickness: Medium to thick

Baking time: 15-20 minutes