

## RECIPE 2:

### 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