



Artisan Pizza Crust

This makes an excellent crispy outside, tender inside, thin crust, perfect for a simple Margherita pizza.

Ingredients

- 1½ cups (210g) [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 (7g) packet or 2¼ teaspoons active dry yeast
- 1 tablespoon sugar
- 1 teaspoon [Pamela's Baking Powder](#) or other baking powder
- 1 teaspoon salt
- 1 cup warm water (110°)
- Extra [Pamela's All-Purpose Flour Artisan Blend](#) for flouring fingers, shaping dough

Directions

TO MAKE THE DOUGH: In the bowl of an electric stand mixer with paddle attachment, mix all ingredients together (except the extra flour reserved for shaping) until evenly combined. Scrape dough down into a ball in the bottom of bowl. Cover with plastic wrap and let rise 45 to 60 minutes, until doubled in size.

While the dough is rising, place pizza stone on top shelf of oven and preheat to 500°.

TO SHAPE THE CRUST: Place 2 to 3 tablespoons extra All-Purpose Flour Artisan Blend in small bowl to flour fingers for pressing out dough. Set out a large piece of parchment paper. Ease dough out of the bowl onto parchment paper. With floured fingers, gently press out dough into a 10 to 12-inch circle; start in the center of the dough and gently press out to the edge, leaving a thicker edge of dough for the crust. Use more flour on fingers when needed but do not over flour dough. Let dough rest about 5 to 10 minutes, to relax a touch before baking.

TO BAKE: Using a pizza peel or an insulated cookie sheet, move the parchment paper with dough onto the hot pizza stone in the oven. Bake 8 to 10 minutes, or until edges start to color. Remove from oven and discard parchment paper.

TO TOP: Top crust with favorite sauce and toppings, place back directly on pizza stone and cook until toppings are melted and bubbly, 3 to 8 minutes.

NOTE: If using sausage or other raw meats, precook them before topping pizza.

VARIATION: Margherita pizza: Top with just a little red sauce, some sliced Roma tomatoes, and sliced fresh mozzarella. Add fresh basil leaves after it comes out of the oven, right before serving. If you don't have any red sauce and fresh tomatoes, just blend or process a few canned Italian plum tomatoes, a pinch of salt and a tablespoon of olive oil together, and spread in place of the red sauce and tomatoes.

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