



Pizza Crust

USDA Recipe for CACFP

Add this Pizza Crust recipe to your recipe collection! This versatile pizza crust is the perfect base for any number of creative pizza toppings.

CACFP CREDITING INFORMATION

1 piece provides 2 oz equivalent grains.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<ol style="list-style-type: none"> 1 For best results, all ingredients and utensils should be at room temperature.
Active dry yeast		1 Tbsp ¾ tsp		2 Tbsp 1½ tsp	<ol style="list-style-type: none"> 2 Place yeast, flour, sugar, and salt in a commercial mixer (batch as needed). Using a dough hook attachment, mix on low speed for 30 seconds. Leave dry ingredients in mixer.
Whole-wheat flour	15 oz	3⅓ cups	1 lb 14 oz	1 qt 2⅔ cups	
Enriched bread flour	13 oz	3 cups	1 lb 10 oz	1 qt 2 cups	
Sugar		1 Tbsp ½ tsp		2 Tbsp 1 tsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salt		¾ tsp		1½ tsp	
Water (110 °F)		2⅞ cups		1 qt ¼ cup	3 Add warm water (110 °F) and oil to dry ingredients. Mix for 6 minutes on low speed.
Canola oil		⅞ cup	2 oz	¼ cup	
					4 Begin shaping dough. For 25 servings, shape about 2 lb 1 oz dough into a ball. For 50 servings, shape dough into 2 balls, about 2 lb 1 oz each. Let rest for 20 minutes.
White whole-grain cornmeal		¼ cup	2½ oz	½ cup	5 Place 1 dough ball in the center of a sheet pan (18" x 26" x 1") heavily coated with pan release spray and sprinkled with ¼ cup (about 1¼ oz) cornmeal. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					6 Roll or spread dough ⅛" thick to rim of pan. Keep edges thicker than center.
					7 Top dough with desired topping.
					8 (Optional) Refer to Vegetable Pizza or Pizza With Ground Turkey Topping.



NUTRITION INFORMATION

For 1 piece.

NUTRIENTS	AMOUNT
Calories	128
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Total Fat	2 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	73 mg
Total Carbohydrate	24 g
Dietary Fiber	2 g
Total Sugars	0 g
Added Sugars included	N/A
Protein	4 g
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Vitamin D	0 IU
Calcium	4 mg
Iron	1 mg
Potassium	85 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

NOTES

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 1 lb 9 oz	About 3 lb 2 oz
About 3 ¹ / ₈ cups/1 sheet pan (18" x 26" x 1")	About 1 qt 2 ¹ / ₄ cups/2 sheet pans (18" x 26" x 1")