



Pourable Pizza Crust

USDA Recipe for CACFP

This easy-peasy Pourable Pizza Crust recipe uses whole wheat flour and is a great option when making our Vegetable Pizza or Pizza with Ground Turkey Topping.

CACFP CREDITING INFORMATION

1 piece provides 2 oz equivalent grains.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					1 For best results, all ingredients and utensils should be at room temperature.
Active dry yeast		1 Tbsp 1½ tsp		3 Tbsp	2 Place yeast, flour, dry milk, sugar, and salt in a commercial mixer (batch as needed). Using a dough hook attachment, mix on low speed for 2 minutes. Leave dry ingredients in mixer.
Whole-wheat flour	15 oz	3⅓ cups	1 lb 14 oz	1 qt 2⅔ cups	
Enriched bread flour	14 oz	3⅓ cups	1 lb 12 oz	1 qt 2¼ cups	
Instant nonfat dry milk	5 oz	½ cup 2 Tbsp	10 oz	1¼ cups	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Sugar	3 oz	$\frac{1}{3}$ cup 1 $\frac{2}{3}$ tsp	6 oz	$\frac{3}{4}$ cup	
Salt		$\frac{2}{3}$ tsp		1 $\frac{1}{3}$ tsp	
Water (110 °F)		1 qt 1 cup		2 qt 2 cups	3 Add warm water (110 °F) and oil to dry ingredients. Mix for 5 minutes on medium speed.
Canola oil		1 Tbsp		2 Tbsp	
					4 Pour 1 qt 3 cups (about 4 lb) batter into a sheet pan (18" x 26" x 1") heavily coated with pan-release spray. Let stand for 20 minutes. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					5 Prebake until light golden brown: Conventional oven: 475 °F for 10 minutes. Convection oven: 425 °F for 7 minutes.
					6 Top each prebaked crust with desired topping.
					7 (Optional) Refer to Vegetable Pizza or Pizza With Ground Turkey Topping.



NUTRITION INFORMATION

For 1 piece.

NUTRIENTS	AMOUNT
Calories	153
Total Fat	1 g
Saturated Fat	0 g
Cholesterol	1 mg
Sodium	96 mg
Total Carbohydrate	30 g
Dietary Fiber	2 g
Total Sugars	6 g
Added Sugars included	N/A
Protein	7 g
Vitamin D	25 IU
Calcium	76 mg
Iron	1 mg
Potassium	190 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 3 lb 8 oz	About 7 lb
About 1 qt 3 cups/1 sheet pan (18" x 26" x 1")	About 3 qt 2 cups/2 sheet pans (18" x 26" x 1")