



Pizza Crust

USDA Recipe for Schools

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

NSLP/SBP CREDITING INFORMATION

1 piece provides 2 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 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. 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.
Active dry yeast		2 Tbsp 1 ½ tsp	2 ½ oz	¼ cup 3 tsp	
Whole-wheat flour	1 lb 14 oz	1 qt 2 ⅔ cups	3 lb 12 oz	3 qt 1 ⅓ cups	
Enriched bread flour	1 lb 10 oz	1 qt 2 cups	3 lb 4 oz	3 qt	
Sugar		2 Tbsp 1 tsp	2 oz	¼ cup 2 tsp	
Salt		1 ½ tsp		1 Tbsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Water (110 °F)		1 qt ¼ cup		2 qt ½ cup	<p>3 Add warm water (110 °F) and oil to dry ingredients. Mix for 6 minutes on low speed.</p>
Canola oil	2 oz	¼ cup	4 oz	½ cup	
					<p>4 Begin shaping dough.</p> <p>For 50 servings, shape dough into 2 balls, about 2 lb 1 oz each. For 100 servings, shape dough into 4 balls, about 2 lb 1 oz each.</p> <p>Let rest for 20 minutes.</p>
White whole-grain cornmeal	2½ oz	½ cup	5 oz	1 cup	<p>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.</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p>6 Roll or spread dough ⅛" thick to rim of pan. Keep edges thicker than center.</p>
					<p>7 Top dough with desired topping.</p>
					<p>8 (Optional) Refer to Vegetable Pizza or Pizza With Ground Turkey Topping.</p>



NUTRITION INFORMATION

For 1 piece.

NUTRIENTS	AMOUNT
Calories	128
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
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

50 Servings	100 Servings
About 3 lb 2 oz	About 6 lb 4 oz
About 1 qt 2¼ cups/2 sheet pans (18" x 26" x 1")	About 3 qt ½ cup/4 sheet pans (18" x 26" x 1")

