

# Pourable Pizza Crust

Grains/Breads

Grains/Breads

B-15

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
					For best results, have all ingredients and utensils at room temperature.
Active dry yeast (see Special Tip)		3 Tbsp	2 ½ oz	¼ cup 2 Tbsp	1. Mix dry yeast, flour, dry milk, sugar, and salt together.
Enriched all-purpose flour	3 lb 8 oz	3 qt 1 cup	7 lb	1 gal 2 ½ qt	
Instant nonfat dry milk	9 ¼ oz	3 ¾ cups 2 Tbsp	1 lb 2 ½ oz	1 qt 3 ¾ cups	
Sugar	5 ¼ oz	¾ cup	10 ½ oz	1 ½ cups	
Salt		1 ¼ tsp		2 ½ tsp	
Vegetable oil		2 Tbsp		¼ cup	2. Add oil to dry mixture blend for 4 minutes on low speed.
Water, warm (130° F)		2 qt		1 gal	3. Add water to dry ingredients. Blend for 10 minutes on medium speed. Batter will be lumpy.
Cornmeal	2 ½ oz	½ cup 2 Tbsp	5 oz	1 ¼ cups	4. For 50 servings, lightly coat 2 sheet pans (18" x 26" x 1") and 1 half-sheet pan (13" x 18" x 1") with pan release spray. For 100 servings, lightly coat 5 sheet pans (18" x 26" x 1") with pan release spray. Sprinkle each full sheet pan with 1 oz (approximately ¼ cup) cornmeal and sprinkle each half-sheet pan with ½ oz (approximately 2 Tbsp) cornmeal.
					5. Pour or spread 3 lb 7 oz (2 qt 1 cup) batter into each sheet pan and 1 lb 11 ½ oz (1 qt ½ cup) into each half-sheet pan. Let stand for 20 minutes.
					6. Prebake until crust is set: Conventional oven: 475° F for 10 minutes Convection oven: 425° F for 7 minutes
					7. Top each prebaked crust with desired topping or use Pizza With Ground Beef Topping (D-31), or Pizza With Cheese Topping (D-30).
					8. Bake until heated through and cheese is melted: Conventional oven: 475° F for 10-15 minutes Convection oven: 425° F for 5 minutes
					9. Portion by cutting each sheet pan 4 x 5 (20 pieces per pan). Portion by cutting each half-sheet pan 2 x 5 (10 pieces per pan).

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SERVING:	YIELD:	VOLUME:
1 piece provides 2 servings of grains/breads.	<b>50 Servings:</b> about 8 lb 8 oz	<b>50 Servings:</b> 2 sheet pans and 1 half-sheet pan
	<b>100 Servings:</b> about 17 lb	<b>100 Servings:</b> 5 sheet pans

Tested 2004

Special Tip:  
To use high-activity (instant) yeast, follow manufacturer's instructions.

Nutrients Per Serving					
<b>Calories</b>	158	<b>Saturated Fat</b>	0.16 g	<b>Iron</b>	1.67 mg
<b>Protein</b>	5.51 g	<b>Cholesterol</b>	1 mg	<b>Calcium</b>	71 mg
<b>Carbohydrate</b>	31.31 g	<b>Vitamin A</b>	127 IU	<b>Sodium</b>	89 mg
<b>Total Fat</b>	0.96 g	<b>Vitamin C</b>	0.3 mg	<b>Dietary Fiber</b>	1.1 g