

Beth's Pizza Crust

By gwenrk on October 31, 2001

★★★★★ 195 Reviews



Photo by Chef Shortcake



Prep Time: 15 mins **Total Time:** 30 mins **Yield:** 1 pizza crust

About This Recipe

"This is an excellent crust that requires no time to rise. Why order out when you can just throw this pizza together?"

Ingredients

- 1 (1/4 ounce) package yeast (2 1/4 teaspoons)
- 1 cup water
- 2 1/2 cups flour
- 2 teaspoons olive oil
- 1 teaspoon sugar
- 1 teaspoon salt

Directions

1. Combine yeast and warm water.
2. Stir until dissolved.
3. Add remaining ingredients and mix well.
4. Let rest 5 minutes.
5. Roll out to size and shape you need.
6. (I have used this same size recipe in jelly roll pans and on round baking stones.) Bake at 450* for 15 minutes or until golden.
7. A couple tips: Sometimes I omit the sugar.
8. Instead, I add several good shakes of Italian seasoning mix (just dried herbs).
9. Use your imagination, this is hard to mess up.

Nutrition Facts		Amount Per Serving	% Daily Value
Serving Size: 1 (575 g)		Total Fat 12.6g	19%
Servings Per Recipe: 1		Saturated Fat 1.8g	9%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 1256.3		Sugars 5.0 g	
Calories from Fat 113	26%	Sodium 2342.6mg	97%
		Total Carbohydrate 245.5g	81%
		Dietary Fiber 10.3g	41%
		Sugars 5.0 g	20%
		Protein 35.1g	70%

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