

Five Pizza Dough Recipe Favorites



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Welcome

Thankyou for downloading our Five Pizza Dough Recipe Favorites ebook. You won't be disappointed once you've tried the recipes we've put together! If you are new to making your own pizza bases then start with Recipe #1 – Quick & Easy No Yeast Pizza Dough. Without having to wait for the dough to rise your pizza can be ready to cook in ten minutes. If your family are a fan of Pizza Hut then our Pizza Hut Original pan pizza crust recipe will surely win you some fans! Calzone is an unusual type of pizza and is great for meals or packed lunches alike – we show you three different ways to fold the ends of the base together. We don't stop there, completing the book with popular thin-crust and thick-crust (Sicilian) recipes which you can experiment with to suit your tastes.

Here are the recipes contained in this book:

1. Quick & Easy No Yeast Pizza Dough
2. Pizza Hut Original Pan Pizza Recipe
3. Calzone Pizza Recipe
4. Thin Crust Pizza Dough
5. Sicilian (Thick Crust) Pizza Dough



Buon Appetito!

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Recipe #1: Quick & Easy No-Yeast Pizza Dough

Great for beginners or a quick homemade pizza!

Serving Amount:

2 13-Inch Pizzas

Cooking Time:

10 minutes dough preparation

15-25 minutes cooking

Ingredients:

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2/3 cup milk
- 1/4 cup salad oil
- 2 tablespoons salad oil



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Directions:

1. Heat oven to 400°F.
2. Add ingredients to a bowl and only use 1 tablespoon of salad oil.
3. Stir the mixture vigorously until it leaves the side of the bowl.
4. Gather the dough together with your hands and press into a ball.
5. Knead the dough in the bowl 10 times to make smooth then divide dough in half.
6. On lightly floured surface roll each half into a 13-inch circle.
7. Place each circle on a 13 inch pizza pan.
8. Turn up edges 1/2 inch and pinch.
9. Brush circles with the remaining tablespoon of salad oil.
10. Add your toppings and bake for 15-25 minutes or until it is cooked to your liking.

Options:

You can try different types of flour for this recipe including white, wholewheat and gluten free.

Recipe #2: Pizza Hut Original Pan Pizza Dough Recipe

This Pizza Hut dough recipe was supplied by cooks who worked for the restaurant chain preparing the dough. If your family like eating at Pizza Hut this will be a sure winner!

Serving Amount:

3 9-Inch Pizzas

Cooking Time:1 ½ hours dough preparation
15-25 minutes cooking**Ingredients:**

- 1 1/3 cup warm water (105F exactly!)
- 1/4 cup non-fat dry milk
- 1/2 teaspoon salt
- 4 cups bread flour
- 1 tablespoon sugar
- 1 pk. dry yeast
- 2 tablespoons vegetable oil (for dough)
- 9 ounces vegetable oil (3 oz. per pan)
- Butter flavored Pam Spray



If you like our Pizza Hut recipe then have a look at this recipe book we found. It contains over 300 recipes from leading US restaurant chains including **Applebees, TGI Fridays, Red Lobster, Olive Garden and many more...**

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Directions For Dough:

1. Put yeast, sugar, salt, and dry milk in a large (2 qt.) bowl. Add water and stir to mix well.
2. Allow to sit for two minutes.
3. Add oil and stir again. Add flour and stir until dough forms and flour is absorbed.
4. Turn out on to a flat surface and knead for about 10 minutes – you can also use a bread machine if you have one.
5. Divide dough into three balls. In three 9" cake pans, put 3 Oz. of oil in each making sure it is spread evenly.
6. Using a rolling pin, roll out each dough ball to about a 9" circle. Place in cake pans.
7. Spray the outer edge of dough with Pam.
8. Cover with a plate. Place in warm area and allow to rise for 1 to 1 1/2 hours.

Directions For Each Nine Inch Pizza:

1. Preheat oven to 475F
2. Spoon 1/3 cup sauce on dough and spread to within 1" of edge.
3. Distribute 1 1/2 Oz. shredded mozzarella cheese on sauce.
4. Place toppings of your choice in this order: pepperoni or ham, vegetables, meats (cooked ground sausage or beef)
5. Top with 3 Oz. mozzarella cheese
6. Cook until cheese is bubbling and outer crust is brown.

Recipe #3: Bread-Machine Calzone Recipe

"Calzone" means "stocking" or "trouser" in Italian and is a folded pizza that every home pizza cook should try. (You can still make this recipe even if you don't have a bread machine.)

Serving Amount:

1 Calzone

Cooking Time:

- 30mins -1 hour dough preparation (depends on dough cycle selected)
- 35-45 minutes cooking

Ingredients

- 1 1/4 cups water
- 2 teaspoons active dry yeast
- 1 1/2 tablespoons white sugar
- 3 cups bread flour
- 1 teaspoon salt
- 1 teaspoon powdered milk
- 1 teaspoon olive oil (no bread machine)
- 3/4 cup sliced Italian sausage
- 3/4 cup pizza sauce
- 1 1/4 cups shredded mozzarella cheese
- 2 tablespoons butter, melted



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Directions:

1. Place water, yeast, sugar, flour, salt and powdered milk in the pan of the bread machine, in the order suggested by the manufacturer.
2. Select Dough cycle. After cycle is completed, roll out dough on a lightly floured surface.

If not using a bread machine:

- 2a. Stir the above ingredients together in a large bowl and knead the mixture 20 times.
- 2b. Shape the dough into a smooth ball and place it back in the bowl.
- 2c. Brush it lightly with olive oil, cover and allow to rise for 1 hour.
3. Meanwhile, brown sausage for about 8 to 10 minutes in a large skillet over medium heat. Drain excess fat and reserve.
4. Preheat oven to 350 degrees F (175 degrees C).
5. Shape dough into a 16 inch by 10 inch rectangle. Transfer to a lightly greased cookie sheet, and spoon pizza sauce lengthwise down the center of the dough, followed by the browned sausage and the cheese.
6. Folding the dough:
Option 1 – Diagonal Braiding: Make diagonal cuts 1 1/2 inches apart down each long side of the dough rectangle, cutting to within 1/2 inch of the filling. Criss-cross cut strips of dough over the filling to form a braid and seal edges with water.
Option 2 – Pinch the two ends together to form the seal.
Option 3 – Roll the two ends together to form the seal.
7. Brush top of calzone with melted butter.
8. Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until golden brown. Remove from oven and cool for 5 minutes, then slice and serve.

Recipe #4: Thin Crust Pizza Dough Recipe

Often made into a square shape this makes an excellent snack or dinner.

Serving Amount:
2 12-inch pizzas

Cooking Time:

- Dough preparation: 1 hour
- Baking: 10-20 minutes

Ingredients

- 2 1/2 cups all-purpose flour (may substitute whole wheat flour for 1 cup of the all-purpose)
- 1 (1/4 ounce) package active dry yeast
- 1/4 teaspoon salt
- 1 cup warm water
- 1/2-1 tablespoon olive oil
- Cornmeal, for sprinkling



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Directions:

- Mix a little sugar into the warm water and sprinkle the yeast on top.
- Wait for 10 minutes or until it gets all foamy.
- Pour into a large bowl and add flour, salt and olive oil. Combine together with a whisk.
- Knead for 6-8 minutes until you have a moderately stiff dough that is smooth and elastic (add a bit more flour if you need to).
- Cover and let rest for 20-30 minutes. Preheat oven to 425 F.
- Lightly grease two 12-inch circular pizza pans (or 10-inch square pans) and sprinkle on a little cornmeal to help prevent sticking.
- Divide the dough into two equally sized pieces.
- Place each half on a pizza pan and pat it with your fingers until it stretches over the whole pan. Try to make it thicker around the edge.
- Optional: Pre-bake at 425 F for 10 minutes
- Spread with pizza sauce and use the toppings of your choice.
- Bake at 425 F for 10-20 minutes longer or until bubbly and hot.

Tip:

If you have any left over dough you can freeze it. Take your unused dough, roll it into a ball and rub olive oil over it. Place it in a freezer bag and keep in the freezer. The olive oil makes it easier to pull the dough out of the bag when you need to use it. Before cooking give the dough time to thaw.

Recipe #5: Sicilian Pizza Dough Recipe

Sicilian Pizza is identified by it's very thick crusts. Ingredients such as basil, oregano and garlic are often mixed into the pizza dough before baking.

Serving Amount:

1 12-inch pizza (round pan)

Cooking Time:

- Dough preparation: 1 hour
- Baking: 10-20 minutes

Ingredients

- 3 cups all-purpose flour
- 1/8 cup olive oil
- 1 cup warm water
- 1 package rapid rise yeast
- 2 teaspoons sugar
- (Optional) 1 tablespoon each of basil, garlic and oregano.



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Directions:

1. Whisk together water, yeast and sugar in a bowl and set aside to proof for 10 minutes.
2. In a large bowl sift together flour and salt and sprinkle in garlic, basil or oregano to taste.
3. Pour liquid into dry ingredients and mix until a soft sticky dough forms. remove dough to a lightly floured surface and knead 5 minutes, until dough is no longer sticky.
4. Place in a well oiled bowl, turning to coat all sides, cover and allow to rise until doubled in size (around 1 hour).
5. Preheat oven to 450 degrees.
6. Punch dough down and place into a well oiled 12" pizza pan. You can also use a square dish (e.g. 10"x10") as is common in the Sicilian tradition.
7. Using your hands, move dough around the bottom of the pan and 2/3 the way up the sides. Set aside and let it rise 10 minutes.
8. Brush crust lightly with olive oil and add sauce and toppings. Traditional Sicilian pizzas are normally quite light on the toppings and usually include tomato, onions, anchovies and herbs. Italian cheeses such as parmezan or mozzarella can also be used.
9. Bake in oven for 15-20 mins.

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