

PIZZA CRUST

MAKES 2 THIN-CRUST 12" ROUND PIZZAS; OR 1 MODERATE-CRUST 13" x 18" PIZZA; OR 1 THICK-CRUST 14" ROUND PIZZA

This box contains crust mix and yeast packet.

YOU'LL NEED



11/4 CUPS LUKEWARM WATER



2 TABLEPOONS OLIVE OIL OR VEGETABLE OIL



1 YEAST PACKET, INCLUDED

DIRECTIONS

- 1. COMBINE mix with water, oil, and yeast in a large bowl or stand mixer. Mix and knead until dough is smooth and supple; it should be soft, but not sticky. Work in an additional 2 tablespoons water if dough appears too dry.
- 2. PAT dough to desired size and thickness on a lightly greased or floured work surface. Fit dough into lightly greased pan(s).
- 3. TOP as desired and bake immediately for thin crust. For moderate and thick crust, let rise for about 30 minutes before topping.
- 4. BAKE in preheated 425°F oven for 15 minutes for thin crust, 18 to 22 minutes for moderate and thick crust, until golden.

For guidelines on baking at high altitude visit Bakewith.us/Altitude



Let dough rise for 1 hour, then press into a 9" x 13" pan, well-greased with olive oil. Let rise for 15 minutes, dimple dough with fingers, brush top generously with olive oil, and finish with a sprinkle of your favorite toppings. Bake 18 to 22 minutes at 425°F.





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PIZZA CRUST

MIX



FOCACCIA

PIZZA **PARLOR FLAVOR**



SERVING





PIZZA CRUST MIX

Nutrition Facts

12 servings per container

Serving size 1/3 cup mix (43q)

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Calories	150		170	
	% Daily	Value*	% Daily	Value'
Total Fat	0.5g	1%	3g	4%
Saturated Fat	0g	0%	0g	0%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	310mg	13%	310mg	13%
Total Carbohydrate	31g	11%	31g	11%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	1g		1g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	6g		6g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	60mg	4%	60mg	4%
Iron	0.6mg	4%	0.6mg	4%
Potassium	110mg	2%	110mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2.000 calories a day is used for general nutrition advice.

INGREDIENTS: MIX: SEMOLINA, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), NONFAT MILK, PIZZA DOUGH FLAVOR (CHEDDAR CHEESE POWDER [(MILK, SALT, CULTURE, ENZYMES), NONFAT MILK, BUTTERMILK, SALT], SALT, NATURAL FLAVORS, GARLIC AND ONION POWDER, LACTIC ACID (LACTIC ACID, CALCIUM LACTATE), YEAST EXTRACT, SPICE], SEA SALT. BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVOR, SOUR CREAM (CULTURED CREAM, NONFAT MILK). INACTIVE YEAST. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: MILK, WHEAT.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.