



Thick Crust Pizza

FORMULA

	10 lbs.	25 lbs.	32 lbs.	50 lbs.
Power Flour	10 lbs.	25 lbs.	32 lbs.	50 lbs.
Sugar	6 oz.	16 oz.	20 oz.	30 oz.
Salt	2 1/2 oz.	7 oz.	9 oz.	14 oz.
Oil	1 cup	1 1/2 cup	2 cups	3 cups
Instant Yeast	2 oz.	4 oz.	5 oz.	8 oz.
Water (80°)	5 1/2 lbs.	13 lbs.	17 lbs.	26 lbs.

METHOD

1. Add water, flour, salt and yeast to mixing bowl. Delay adding the oil. Mix 1-2 minutes on low speed until the dough takes on a shaggy appearance, then drizzle in the oil.
2. Mix on #1 speed for 8-10 minutes.
3. Cover mixing bowl loosely with plastic wrap and let dough rise for 40 minutes.
4. Punch dough down to remove gas and cover for 15 minutes.
5. Remove dough onto counter, divide into desired weights, and round dough into balls.
6. Place dough balls on sheet pan or in dough boxes (6 to a container), coat with oil, cover loosely with plastic wrap, and place in cooler overnight.
7. Bring out the next day as needed, warm for one hour, and sheet crusts into pans. Let dough rise for 20 minutes to 2 hours for desired thickness.