

Pizza with Bread Machine Pizza Crust

* From Billy Joe Tatum via Susan King

1-Pound Recipe	Ingredients	[1 ½-Pound Recipe]
2/3 cup	Water	1 cup
4 teaspoons	Olive or vegetable oil	2 tablespoons
½ teaspoon	Salt	¾ teaspoon
2 cups	Bread flour (use regular flour if want thinner and perhaps crispier)	3 cups
1 ½ teaspoons	FLEISCHMANN'S Bread Machine Yeast	2 teaspoons (or 2 ½ teaspoons of regular yeast)
1 tablespoon	Cornmeal	1 tablespoon

Make Dough: Add water, oil, salt, bread flour, and yeast to bread machine pan in that order, or order suggested by manufacturer. Select dough/manual cycle. When cycle is complete, remove dough from machine to a lightly floured surface. If necessary, knead in enough flour to make dough easy to handle. *(Can store in a refrigerator in a bowl with a thin layer of olive oil on all over inside of bowl, cover it. Can keep even up to several days. If refrigerated, rewarm to room temp to 20-30 minutes up to 3 hours.)*

Preheat: Put seasoned cast iron of pizza pan in oven to preheat 425°F

Roll out with rolling pin with flour on surface (kitchen counter), roll out to size to fit on upside-down cookie sheet (ideally, same size and shape as cast iron pizza pan). Transfer onto back of of cornmeal covered cookie sheet. Cornmeal facilitates sliding it off of cookie sheet onto cast iron pizza pan or pizza stone. Make edges around crust if you wish, by folding/pinching over.

Dress with toppings: *(toppings can be prepared the day before and stored in fridge)* Top each pizza with ½ to ¾ cup sauce (**pizza sauce**, or spaghetti sauce), sprinkle a little (one fourth) of the **shredded cheese** (see below), ½ to ¾ pound cooked **meat** or 3 ½ to 5 ounces **pepperoni**, ½ to 1 cup sliced or chopped **onion** or **green bell pepper** and/or **other vegetable**, and 1 to 1 ½ cups shredded cheese (**mozzarella** usually, can add Parmesan or other cheeses as well).

Transfer: For each pizza (one pizza if 1 pound recipe, two pizzas if 1 ½ pound recipe), use a seasoned cast iron pizza pan or pizza stone (cooking on a cookie sheet would be doughier), and sprinkle with cornmeal. Slide from cookie sheet back onto preheated cast iron pizza pan or cornflour-dusted pizza stone. Make any final adjustments to shape & toppings.

Bake at 425°F for 15 to 25 minutes or until done – pizza is done when edges of crust are golden and cheese is bubbly.

Makes 1 [or 2] pizza[s].

Whole Wheat Pizza Dough: Prepare as above, *except* use 1 cup [1 ½ cups] whole wheat flour and 1 cup [1 ½ cups] bread flour instead of all bread flour.

Basil-Parmesan Pizza Dough: Prepare as above, *except* add 3 tablespoons [¼ cup] grated Parmesan cheese and ¾ teaspoon [1 teaspoon] SPICE ISLANDS *Sweet Basil* to machine pan with flour.

Taco Pizza Dough: Prepare as above, *except* add 2 tablespoons [3 tablespoons] *cornmeal* and 1 tablespoon [4 teaspoons] FRENCH'S *Taco Seasoning Mix* with the flour; omit the salt.

Cycle: Dough/manual cycle.

Tips:

- Dough ingredients are listed in the order they go into the bread machine.
- Bring pizza toppings out of fridge to warm while dough is being processed by bread machine.
- When measuring flour, scoop it into a measuring cup with a large spoon instead of scooping with measuring cup. This way, it does not get compacted.