



Make It Sweet.

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Pizza

Pizza is one of my favorites! I'll tell you some stories about growing up in the Northeast and how snobby people are about pizza and then we will talk about my experiences with deep dish pizza – BOTH are delicious!

Deep Dish Pizza

Dough

1 1/8 C Water – warm
2 1/4 tsp Active Dry Yeast
2 tsp Granulated Sugar
2 tsp Kosher Salt
360 g (3 C) All-Purpose Flour
1/2 C Corn Oil

Yield

3 9" Pizzas or
30 Muffin Size Pizzas

This dough is best made by hand.

- Put the water into a large mixing bowl. Sprinkle yeast and sugar on top. Let it sit for 10 minutes until foamy.
- Add salt and flour and oil and mix to make a dough
- Turn out and knead for only about 2 minutes. Add more flour only if it is really sticky.
- Place into a buttered bowl or plastic bag, cover with plastic wrap and allow to rise – up to 2 hours at room temp.
- Preheat oven to 400°F
- Deflate dough.
- Use fingers to spread dough.
- Allow to rest for a few minutes if it is springing back on you.
- Have toppings ready and put them in this order from the crust –
 - Cheese – provolone and mozzarella
 - Fillings – Sausage, pepperoni, onion, etc.
 - Sauce – simple crushed tomato sauce with some onion powder, garlic powder and Italian herbs.
- Muffin pizzas bake for about 20 minutes and 9" to 10" pizzas bake for about 30 minutes until crust is golden and pulling away from the side of the pan.

Thin Crust

2 ¼ tsp Active Dry Yeast
¾ C Water – warm
1 tsp sugar
1 tsp salt
240 g (2 C) All-Purpose Flour
More flour for kneading

- Put water into a large mixing bowl
- Sprinkle in yeast and sugar
- Let set for 10 minutes or so til foamy
- Add salt and flour and mix to a ball of dough
- Turn out on to counter and knead for 2 minutes – adding more flour as needed to keep it from sticking.
- Allow to set for about 10 minutes while you get toppings prepared.

- Preheat oven to 400°F
- Press out to a 14” circle or 2 9” round circles for individual pizzas
- Place onto lightly greased sheet
- Arrange toppings
- Bake for about 12 minutes until crust is golden

Traditional –

Brush crust with a little olive oil
Arrange toppings -
Tomato sauce or pesto sauce
Veggies
Fresh Mozzarella
Garlic Powder and Italian seasoning mix sprinkled on to taste

Cinnamon Streusel

100 g (1/2 Cup) Granulated Sugar
107 g (1/2 Cup packed) Brown Sugar
½ tsp Salt
120 g (1 Cup) All Purpose Flour
1 ½ Tbsp Spice Mix
70 g (5 Tbsp) Unsalted Butter, softened

Chai Spice Mix – Combine and set aside

Combine: 1 Tbsp ground dry ginger, 1 Tbsp ground cinnamon, 1 1/2 tsp ground cloves, 1 Tbsp ground cardamom and 1 tsp finely ground black pepper

Brush crust with melted butter. Sprinkle on Streusel topping.