



Make It Sweet.

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Pizza

Pizza is one of my favorites! I grew up in the Northeast and we have a tendency to be a bit picky about our pizza. I love how easy this dough is and the sky is the limit for toppings. I have done everything from sweet to Brussels Sprouts!

Thin Crust Dough

2 ¼ tsp Active Dry or Instant 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.
- Grease the bowl, place back in, cover with plastic wrap and set aside for 30 minutes while you get toppings prepared.

Topping Ideas

Pesto
Brush crust with prepared pesto sauce
Arrange toppings -
Thinly sliced tomatoes (dried on a paper towel)
Fresh Mozzarella
Parmesan Cheese, Garlic Powder and Italian seasoning mix sprinkled on to taste

Cinnamon Streusel
Combine:
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 Cinnamon
70 g (5 Tbsp) Unsalted Butter, softened
Melt 2 more Tbsp butter and brush onto crust.
Top with Struesel.

- Preheat oven to 450°F
- This dough is enough to press out to a 14" circle or 2 9" round circles for individual pizzas or a very thin half sheet pan size.
- Place onto lightly greased sheet
- Arrange toppings
- Bake for about 12 minutes until crust is golden.