

Three Pizza Crusts



Copyright © 2015 Yumee Yumee. All rights reserved worldwide.

- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 3 tablespoons granulated sugar
- 1 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 2 eggs, beaten
- 1 1/2 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

In a large mixing bowl, combine Yumee Yumee Breads mix, yeast, sugar, Italian seasoning, garlic powder, and onion powder. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the [Rolling Mix](#) suggestion, lightly flour a silicone mat. Gently roll dough in flour on mat. Form dough into a ball. Divide dough in thirds and transfer dough to center of three greased 12-inch pizza pans.

With a lightly floured silicone rolling pin, gently roll dough toward outer edge of pizza pan. Create a ridge of dough around the outer edge of the pizza pan to hold ingredients. Prick bottom of dough about every 2 inches with a fork prior to baking.

Bake at 375 degrees for 8 minutes. Remove from oven, and add favorite toppings. Return to oven and bake an additional 10 to 12 minutes, or until cheese is melted.

Makes three 12-inch pizzas

Cook's Note: *Electric mixer required.* If using a slightly curved pizza pan, use a pastry roller or small rolling pin to push dough to edge of pan.

Yumee Yumee