

## Thin Crust Pizza



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1 package Yumee Yumee Dreamees mix  
2 1/2 tablespoons butter or margarine, cold  
1/3 cup milk or 1/2 cup rice milk

**In a large bowl**, cut butter into Yumee Yumee Dreamees mix until dry ingredients resemble coarse crumbs. Add milk; mix well until dough is moist. Dough will not be overly moist, continue mixing until thoroughly blended. Form into a ball.

**For a press-in crust**, flatten dough into a circle; place onto center of a greased 12-inch pizza pan. Spread dough evenly on pizza pan with well-greased fingers and hands; make a small ridge at outer edge of pan with the dough. Dough will be thin; do not prick dough.

**For a rolled crust**, use the [Rolling Mix](#) suggestion. Roll dough ball in flour on a silicone mat. Place floured dough ball on the greased pan and roll to desired size with a small floured silicone rolling pin or silicone pastry roller. Make a small ridge at outer edge of pan with the dough. Dough will be thin; do not prick dough.

**For a rolled cornmeal crust**, use the [Rolling Mix](#) suggestion. Roll dough ball in flour on a silicone mat. Flour a silicone rolling pin. Roll dough into a circle, or other desired shape. Sprinkle a greased pizza pan with 1 tablespoon coarse ground cornmeal (polenta). Transfer dough to prepared pan using rolling pin. Shape irregular edges to make a small ridge at outer edge of pan with the dough. Dough will be thin; do not prick dough.

**Bake** crust at 400 degrees for 8 minutes. Remove from oven and add favorite pizza toppings. Return to oven and bake an additional 10 minutes, or until toppings are heated through and cheese is melted.

**For a microwave crust**, divide dough into 2 portions; flatten each portion into a circle; place on the center of two lightly greased 9 1/2 inch microwave safe plates. Spread dough evenly on plates with well-greased fingers and hands.

Dough will be thin; do not prick dough. Cook crust without toppings on high for 3 minutes. Check crust and cook an additional minute, checking crust every 30 seconds after the initial 3 minutes. Crust is done when center is dry. Remove pizza crust from microwave and repeat cooking process for second crust. Allow each cooked crust to sit for 5 minutes. Add favorite pizza toppings. Return pizza to microwave and cook for 1 minute. Cook an additional 1 minute, checking every 30 seconds, or until toppings are heated through and cheese is melted.

**Makes** one 12 inch oven baked pizza or two 9 inch microwave pizzas

**Cook's Note:** Pizza was tested in a 700 watt microwave oven with a turntable. Checking pizza means to open microwave door and release steam from microwave oven, and continue cooking.



*Baked Thin Crust Pizza with cornmeal*