

Amber Pizza Crust

Roasted corn and malt extract enhance flavor, processing

Ingredients	Volume	Grams	Percent	Bakers Percent
All Purpose Flour	3 cups	460	57	100
Briess® Yellow Dent Corn Flour				
Medium Grind, Medium Roast	1/4 cup	34	4	7.4
Salt	2/3 tsp	4	<1	0.9
CBW® Sparkling Amber Dry	3 tbsp	27	3	5.9
Instant Dry Yeast	2-1/4 tsp	8	1	1.7
Water (100°F)	1 cup	250	31	54.3
Olive Oil	3 tbsp	26	3	5.6

Method

1. In small bowl add yeast, water and CBW® Sparkling Amber.
2. Let stand 5-10 minutes until bubbly.
3. Combine dry ingredients in medium bowl.
4. Add yeast mixture and oil to dry ingredients.
5. Stir until dough forms (in stand mixer, mix until it pulls away from the sides of the bowl).
6. Knead 10 minutes.
7. Place in lightly oiled bowl and cover. Let stand 1 to 1-1/2 hours until dough doubles in size.
8. Punch down. At this point the dough can be refrigerated 24-48 hours.
9. Preheat oven to 400°F.
10. Divide dough in half and form into 2 12-inch pizza crusts..
11. Place on lightly greased pizza pans and par bake for 8 minutes.
12. Remove from oven and top with your favorite toppings. To bake later, tightly wrap the dough and freeze before topping
13. For fresh crust, bake 15-20 minutes until crust is golden and cheese bubbles.
14. For frozen crust, remove from freezer and top with your favorite toppings.
15. Bake for 18-22 minutes

