

Whole Grain Pizza Crust

Specialty malt flour and white sorghum extract improve flavor and function

Ingredients	Volume	Grams	Percent	Bakers	
				Percent	Percent
White Whole Wheat Flour (King Arthur)	2-1/2 cups	375	49	100	
BriesSpecialty™ Malted Barley Flour S040	1/4 cup	34	4	9	
Salt	1-1/4 tsp	8	1	2	
BriesSweet®					
White Grain Sorghum Extract 60DE	2 tbsp	60	8	16	
Instant Dry Yeast	2-1/4 tsp	8	1	2	
Water (100°F)	1 cup	248	33	66	
Olive Oil	3 tbsp	26	3	7	

Method

1. In a small bowl add yeast, water and extract.
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 moistened. Let stand 30 minutes to allow whole grains to hydrate.
6. Stir until dough is formed (in stand mixer, mix until it pulls away from the sides of the bowl).
7. Knead 10 minutes.
8. Place in lightly oiled bowl and cover. Let stand 1 to 1-1/2 hours until dough doubles in size.
9. Punch down. At this point dough can be refrigerated 24-48 hours.
10. Preheat oven to 400°F.
11. Divide dough in half and form into 2 12-inch pizza crusts.
12. Place on lightly greased pizza pans and par bake for 8 minutes.
13. Remove from oven and top with your favorite toppings. To bake later, tightly wrap the dough and freeze before topping.
14. For fresh crust, bake 15-20 minutes until crust is golden and cheese bubbles.
15. For frozen crust, remove from freezer and top with your favorite toppings.
16. Bake for 18-22 minutes.



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