



SUPER FAST PIZZA CRUST MIX

OUR SIGNATURE RECIPE FOR SUPER FAST PIZZA CRUST

YOU'LL NEED

- 1 1/4 cups lukewarm water
- 2 tablespoons olive oil or vegetable oil
- 1 yeast packet (included)



THIS BOX CONTAINS CRUST MIX AND YEAST PACKET.

- 1 • **COMBINE** mix with water, oil, and yeast in a large bowl or stand mixer. Mix and knead until dough is smooth and supple; it should be soft, but not sticky. Work in an additional 2 tablespoons water if dough appears too dry.
- 2 • **PAT** dough to desired size and thickness on a lightly greased or floured work surface.
- 3 • **FIT** dough into lightly greased pan(s).
- 4 • **TOP** as desired and bake immediately for thin crust. For thick crust, let rise for about 30 minutes before topping.
- 5 • **BAKE** in preheated 425°F oven for 15 minutes for thin crust, 18 to 22 minutes for thick crust, until golden.

BAKES DOUGH FOR 2 THIN-CRUST 12" ROUND PIZZAS; OR 1 MODERATE-CRUST 13" X 18" PIZZA; OR 1 THICK-CRUST 14" ROUND PIZZA



FOCACCIA

Let dough rise for 1 hour, then press into a 9" x 13" pan, well-greased with olive oil. Let rise for 15 minutes, dimple dough with fingers, brush top generously with olive oil, and finish with a sprinkle of your favorite toppings. Bake 18 to 22 minutes at 425°F.

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Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

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OUR SIGNATURE RECIPES

PIZZA CRUST MIX

Make every night pizza night with our simple classic pizza crust made with golden semolina flour.

MADE WITH SEMOLINA FLOUR

Super Fast



NET WT 18.25 OZ (1 LB 2.25 OZ) 517g

SUPER FAST PIZZA CRUST MIX

Nutrition Facts

12 servings per container
Serving size 1/3 cup mix (43g)

	Mix		Prepared	
Calories	150		170	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	3g	4%
Saturated Fat	0g	0%	0g	0%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	310mg	13%	310mg	13%
Total Carbohydrate	31g	11%	31g	11%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	1g		1g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	6g		6g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	60mg	4%	60mg	4%
Iron	0.6mg	4%	0.6mg	4%
Potassium	110mg	2%	110mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: MIX: Semolina, King Arthur Unbleached Flour (wheat flour, malted barley flour), Nonfat Milk, Pizza Dough Flavor [(cheddar cheese powder [(milk, salt, culture, enzymes), nonfat milk, buttermilk, salt], salt, natural flavors, garlic and onion powder, lactic acid powder (lactic acid, calcium lactate), yeast extract, spice], Sea Salt, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavor, Sour Cream (cultured cream, nonfat milk), Inactive Yeast. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Milk, Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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