

# CROSSROADS BAKE SHOP

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## Pizza Dough Directions

1# piece makes a thin crusted 16" pie (6 pieces)

### It's all in the crust!

- **DEFROST:** Let dough defrost in the refrigerator for 6 or more hours (overnight is fine). If you need to use dough sooner, defrost at room temperature, but put away as soon as it has softened. Best to use dough within 12 hours of defrosting.
- **PRE-SHAPE:** Turn dough out onto a lightly floured surface, slightly round (turn ends under to form a ball, but not tightly!) or divide into smaller pieces, and round each piece. Good pizza (and bread) dough should be soft and somewhat sticky, so don't over handle or use too much flour.
- **LET REST:** After you pre-shape your dough, it needs to rest 45 minutes to an hour and a half, so that it will be ready to shape into the pizza. You will need to wait until it is soft and pliable. If the kitchen is very warm, let dough rest in the refrigerator until ready to use. It can be cold when you form your pie, but the gluten should not be tightly bound.
- **SHAPE:** This is where you get to have fun! If you want a thin crusted, 16" pizza, you need to carefully stretch the dough without ripping it. We prefer tossing to rolling, but do whatever is easiest for you. The key is to be aware of how loose or tight your dough feels. If it isn't ready (rested) to be a 16" pizza, it will rip when you try to shape it. For a thicker crust, just shape it into a smaller circle.
- **TOP and BAKE:** Preheat oven with a pizza stone to 500 degrees. Put shaped pizza on a peel with cornmeal or parchment paper under it. If using cornmeal, test to see if it will slide off the peel before you add your toppings or you'll be sorry later when you try to get it in the oven. Work quickly applying toppings, and slide pizza on to the pizza stone. Bake until bottom of pie is crispy.

**This dough also makes great Italian bread and rolls!**

**For more detailed information, check out our "Making Pizza at Home" BLOG POST at [CrossroadsBakeShop.com/Blog](http://CrossroadsBakeShop.com/Blog). Click on "pizza" in the tag cloud to get right to the article!**