

CORNBREAD PIZZA DOUGH

MAKES 1 INDIVIDUAL PIZZA:

1/4 cup corn meal
1/2 cup flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 cup water
1 tablespoon olive oil

MAKES 1 PIZZA THAT SERVES 2 OR 2 INDIVIDUAL PIZZAS:

1/2 cup corn meal
1 cup flour
2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup water
2 tablespoons olive oil

MAKES 1 PIZZA THAT SERVES 3 OR 3 INDIVIDUAL PIZZAS:

3/4 cup corn meal
1 1/2 cup flour
3 teaspoon baking powder
3/4 teaspoon salt
3/4 cup water
3 tablespoons olive oil

MAKES 1 PIZZA THAT SERVES 4 OR 4 INDIVIDUAL PIZZAS:

1 cup corn meal
2 cups flour
1 teaspoon baking powder
1 teaspoon salt
1 cup water
1/4 cup olive oil

Preheat oven to 350 degrees. Brush an 8 or 9 inch cake pan or cast iron skillet with olive oil. In a medium bowl, mix dry ingredients (corn meal, flour, baking powder and salt). Stir in water and olive oil, continue to stir until a soft dough forms.

Transfer to prepared cake pan/skillet. Pat down until covering the bottom. Top with tomato sauce, and toppings.

Bake for 12-16 minutes. Using a spatula, transfer to a plate. Eat like you mean it.

P.S. Keep in mind each can be baked as single pizzas, or can be made larger to accommodate a group. The pizzas in the photos used the recipe to serve two and made one larger pizza instead of two individuals.

GOLD MEDAL CLASSIC PIZZA DOUGH

MAKES 1 PIZZA THAT SERVE 2:

1/2 cup water
1 package regular or fast-acting dry yeast
1 1/4 to 1 1/2 cups flour*
1 teaspoon olive or vegetable oil
1/2 teaspoon salt
1/2 teaspoon sugar

MAKES 2 PIZZAS THAT SERVE 4:

1 cup water
2 package regular or fast-acting dry yeast
2 1/2 to 3 cups flour*
2 teaspoons olive or vegetable oil
1 teaspoon salt
1 teaspoon sugar

MAKES 3 PIZZAS THAT SERVE 6:

1 1/2 cup water
3 package regular or fast-acting dry yeast
3 3/4 to 4 1/2 cups flour*
3 teaspoon olive or vegetable oil
1 3/4 teaspoon salt
1 3/4 teaspoon sugar

MAKES 4 PIZZAS THAT SERVE 8:

2 cup water
4 package regular or fast-acting dry yeast
5 to 6 cups flour*
4 teaspoon olive or vegetable oil
2 teaspoon salt
2 teaspoon sugar

* Gold Medal® all-purpose flour or Better for Bread® bread

In a 1-quart saucepan, heat the water over medium heat until warm and an instant-read thermometer reads 105°F to 115°F. In a large bowl, dissolve the yeast in the warm water. With a wooden spoon, stir in half of the flour and all of the oil, salt and sugar. Stir in enough of the remaining flour, 1/4 cup at a time, until dough is easy to handle.

Sprinkle flour lightly on a countertop or large cutting board. Place dough on floured surface. Knead by folding dough toward you, then with the heels of your hands, pushing dough away from you with a short rocking motion. Move dough a quarter turn and repeat. Continue kneading about 10 minutes, sprinkling surface with more flour if dough starts to stick, until dough is smooth and springy. Spray a large bowl with the cooking spray. Place dough in bowl, turning dough to grease all sides. Cover bowl loosely with plastic wrap; let rise in a warm place 20 minutes.

Gently push your fist into the dough to deflate it. Cover bowl loosely with plastic wrap; refrigerate at least 2 hours but no longer than 48 hours. (If dough should double in size during refrigeration, gently push fist into dough to deflate it.)

Move the oven rack to the middle position of the oven. Heat the oven to 425°F. Place dough on center of an ungreased cookie sheet or 12-inch pizza pan. Press the dough into a 12-inch round, using floured fingers. Press dough from center to edge so the edge is slightly thicker than the center. Spread the pizza sauce over the dough to within 1/2 inch of edge. Add the toppings for either cheese, hamburger, Italian sausage or pepperoni pizza.

Bake 15 to 20 minutes or until crust is golden brown and cheeses are melted and lightly browned.

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