

## DEEP DISH PIZZA

**YOU'LL NEED:** Auntie Anne's® Baking Kit • Flour (for dusting) • Nonstick Spray • 1½ cups (12 oz.) pizza sauce • 2 cups (8 oz.) shredded mozzarella cheese • \*Optional – favorite seasonings, meats, or vegetable toppings • 14" round pan butter (optional)

### DOUGH PREPARATION (1 DOUGH MIX)

**NOTE: Baking Soda is not needed for this recipe. DO NOT ADD BAKING SODA TO THE DOUGH MIX. Read all instructions before proceeding.**

1. In a large bowl, dissolve contents of 1 yeast packet in 1¼ cups lukewarm tap water (105°F). Let sit about 2 minutes. Water temperature must not exceed 115°F.
2. Add 1 dough mix to yeast/water mixture. Using a rubber spatula (or your hands), mix until dough ball forms.
3. Turn dough ball onto lightly floured surface and knead until soft, slightly tacky dough is formed (approximately 5-7 minutes). Add a small amount of flour if dough is too sticky.
4. Place dough ball into a large bowl that has been coated with nonstick spray. Coat a sheet of plastic wrap with nonstick spray and place on top of dough ball, tucking sides down around dough (to prevent dough from drying out).
5. Place bowl in a warm spot (85-95°F) for 30 minutes so the dough can rise.

**IF USING AN ELECTRIC MIXER:** Follow steps 1 and 2, combining yeast and water directly into a large mixing bowl. Add dough mix to bowl with yeast/water mixture. Using an electric mixer fitted with a dough hook attachment, turn on low speed for 1 minute to allow dough mix to incorporate into the yeast/water mixture. Increase speed to medium low and continue mixing for an additional 4 minutes. Dough should form a soft, smooth, and slightly tacky ball. Continue to step 5.

*Note: Bread Machines may be used to mix the dough (steps 1-3). Machines vary; total mixing time should not exceed 15 minutes.*

### DEEP DISH PIZZA INSTRUCTIONS

1. Preheat oven to 400°F. Spray pan with nonstick spray and dust with flour so the dough won't stick.
2. Place dough ball in center of pan and gently stretch the dough out to the edge. Press edges up the side of the pan to contain sauce.
3. Pour pizza sauce in center of stretched dough and spread evenly, leaving an inch of uncovered dough around the edge.
4. Sprinkle shredded mozzarella over the sauce. \*Optional: top the pizza with your favorite seasonings, meats, or vegetable toppings.
5. Place pizza on bottom rack of oven.
6. Bake 20-25 minutes or until the cheese starts to bubble and the bottom crust is crisp. Baking times may vary due to oven variances.

Pretzel Dough



Deep Dish Pizza



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