

Thin Crust Pizza

<http://userealbutter.com/2007/09/17/thin-crust-pizza-recipe/>

makes two 8×15 inch oblongs

crusty pizza dough

from the KitchenAid recipe book

1 pkg active dry yeast

1 cup warm water (105-115°F)

1/2 tsp salt

2 tsps olive oil

2 1/2 to 3 1/2 cups all-purpose flour

1 tbsp cornmeal

toppings

2 cups of pizza sauce (canned or homemade)

8 oz. shredded mozzarella

florets from 1 head of broccoli, washed, blanched, minced

2 cloves garlic, minced

other toppings of your choosing

Dissolve yeast in warm water in warmed mixer bowl. Add salt, olive oil, and 2 1/2 cups flour. Attach bowl and dough hook. Turn to Speed 2 and mix for 1 minute. Continue on speed 2, add remaining flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on speed 2 for 2 more minutes. Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour or until doubled in bulk.

Preheat oven to highest temperature (we did 475°F). Punch down dough. Brush pan(s) with oil and sprinkle with cornmeal. Split dough into 2 balls. Roll, stretch, or toss the dough until thin and place on pan(s). Smear the sauce onto the dough evenly and not too thick. Mix the cheese, garlic, and broccoli together in a bowl. Sprinkle the cheese mixture over the pizza(s) and then top as you please with other ingredients. Pop the pizza into the oven and bake for 8-10 minutes. Serve it up.