BJ's Famous Thin Pizza Crust Multiple **Single** Warm water (110 F). Cup 2 Cup Tsp. 4 Tsp. White sugar. Active dry yeast. Tsp. Tsp. Add water, sugar and yeast to mixer bowl. Proof yeast Tbsp Tbsp Soy Oil (substitute - olive oil) 1/2 Tbsp Tbsp Vinegar 4 Salt 2 Tsp. Tsp. 2 Tbsp 4 Tbsp Soy Flour White bread flour. = 3 or 6 cups (cut flour 10% if using all-purpose) 450 gram 900 gram Oregano or Italian spice (optional) Tbsp Tbsp Add soy oil, vinegar, salt and soy flour to mixer bowl. Add 2 (4 for multiple) cups white flour. Mix until dough is uniform. Continue kneading for 1 to 2 minutes. Add remaining flour one cup at a time. Allow to fully mix before adding next cup. Add Oregano after all flour has been added. Continue to kneed dough for at least 10 minutes after last flour has been added Turn out dough into bowl that has been oiled. Turn dough to cover with oil. Cover with plastic wrap and let stand until doubled in size (approx. 1 hour) ☐ Kneed dough and divide in 1/2. Dough can be frozen in this state. Roll out dough and place on well oiled pizza stone. Let rise of 30 minutes. Add sauce, toppings and cheese. Bake for 35 minutes at 350 F (177 C). Enjoy!! Yield: Single: 16 inch pizza crust, Multiple: 2 x 16 inch pizza crusts. Comments: From www.pizzaware.com/pizzadough2.htm