

BJ's Famous Thin Pizza Crust

Single		Multiple	
1	Cup	2	Cup
2	Tsp.	4	Tsp.
2	Tsp.	4	Tsp.
2	Tbsp	4	Tbsp
2	Tsp.	4	Tsp.
2	Tbsp	4	Tbsp
450	gram	900	gram
2	Tbsp	4	Tbsp

Warm water (110 F).

White sugar.

Active dry yeast.

Add water, sugar and yeast to mixer bowl. Proof yeast

Soy Oil (*substitute - olive oil*)

Salt

Soy Flour

White bread flour. = 3 or 6 cups (cut flour 10% if using all-purpose)

Oregano or Italian spice (optional)

Add soy oil, salt and soy flour to 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 knead 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)

Knead 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](http://www.pizzaware.com/pizzadough2.htm)