

# Wheat Pizza Crust

**Makes:** 52 servings

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Ingredients	Weight	Measure
Sugar	1 lb	2 1/4 cups
Yeast, compressed or fresh	5 oz	
Water	34 lb	4 gal 1 qt
High-gluten flour	50 lb	
Whole wheat flour	10 lb	
Salt	20 oz	
Vegetable oil	1 lb	2 cups

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>248</b>	
Total Fat	2.16 g	
Protein	8.08 g	
Carbohydrates	48.57 g	
Dietary Fiber	2.67 g	
Saturated Fat	0.25 g	
Sodium	540 mg	

## Directions

1. Place sugar, yeast, and water in a large mixer bowl. Mix on slow speed for 3 to 5 minutes to activate yeast.
2. Add flour and salt. Continue mixing at slow speed for 4 to 5 minutes.
3. Add oil and continue mixing on slow speed for 15 to 20 minutes, until dough is smooth in texture.
4. Turn dough onto table and cut into 52 - 30 ounce pieces. Shape each piece into round dough balls. Lightly dust full sheet trays with flour and place six balls on each tray. Cover and refrigerate overnight.