

Pourable Pizza Crust - USDA Recipe B15

Meal Components: Grains

B15

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Active dry yeast		1 Tbsp 1 1/2 tsp		3 Tbsp	1. For best results, all ingredients and utensils should be at room temperature.
Whole-wheat flour	15 oz	3 1/3 cups	1 lb 14 oz	1 qt 2 2/3 cups	2. Place yeast, flour, dry milk, sugar, and salt in a commercial mixer (batch as needed). Using a dough hook attachment, mix on low speed for 2 minutes. Leave dry ingredients in mixer.
Enriched bread flour	14 oz	3 1/8 cups	1 lb 12 oz	1 qt 2 1/4 cups	
Instant nonfat dry milk	5 oz	1/2 cup 2 Tbsp	10 oz	1 1/4 cups	
Sugar	3 oz	1/3 cup 1 2/3 tsp	6 oz	3/4 cup	
Salt		2/3 tsp		1 1/3 tsp	
Water (110 °F)		1 qt 1 cup		2 qt 2 cups	3. Add warm water (110 °F) and oil to dry ingredients. Mix for 5 minutes on medium speed.

4. Pour 1 qt 3 cups (about 4 lb) batter into a sheet pan (18" x 26" x 1") heavily coated with pan release spray. Let stand for 20 minutes.
5. Prebake until light golden brown:
6. Top each prebaked crust with desired topping.
7. (Optional) Refer to D-30A Vegetable Pizza or D-31 Pizza with Ground Turkey Topping.

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1 piece provides 2 oz equivalent grains.

CACFP Crediting Information: 1 piece provides 2 servings grains/breads.

Serving	Yield	Volume
See Notes	<p>25 Servings: about 3 lb 8 oz</p> <p>50 Servings: about 7 lb</p>	<p>25 Servings: about 1 quart 3 cups / 1 sheet pan (18" x 26" x 1")</p> <p>50 Servings: about 3 quarts 2 cups / 2 sheet pans (18" x 26" x 1")</p>

Nutrients Per Serving					
Calories	153	Saturated Fat		Iron	1 mg
Protein	7 g	Cholesterol	1 mg	Calcium	76 mg
Carbohydrate	30 g	Vitamin A	124 IU	Sodium	96 mg
Total Fat	1 g	Vitamin C		Dietary Fiber	2 g