

## Gourmet Thick Crust Pizza



- 1 package Yumree Yumree Breads mix
- 1 package yeast – included in Yumree Yumree Breads mix
- 3 tablespoons granulated sugar
- 1 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 2 eggs, beaten
- 1 cup milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

**In a large mixing bowl**, combine Yumree Yumree Breads mix, yeast, sugar, Italian seasoning, garlic powder, and onion powder. Mix well.

**In a small saucepan**, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

**Using the Rolling Mix suggestion**, lightly flour a silicone mat. Gently roll dough in flour on mat. Form dough into a ball. Transfer dough to center of a greased 16-inch, two 12-inch, or four 8-inch pizza pans, dividing dough as needed.

**With a lightly floured silicone rolling pin**, gently roll dough toward outer edge of pizza pan. Create a ridge of dough around the outer edge of the pizza pan to hold ingredients. Prick bottom of dough about every 2 inches with a fork prior to baking.

**Bake** at 375 degrees for 10 minutes. Remove from oven, and add favorite toppings. Return to oven and bake an additional 10 to 12 minutes, or until cheese is melted.

**Makes** one 16-inch, two 12-inch, or four 8-inch pizzas

**Cook's Note:** *Electric mixer required.* If using a slightly curved pizza pan, use a pastry roller or small rolling pin to push dough to edge of pan. Pizzas in photo are topped with 12 ounces tomato sauce; 1 1/2 teaspoons Italian seasoning; 1/2 cup chopped sweet onion; 4 slices fully cooked ham, diced; 1 pound pork sausage, browned and drained; and 16 ounces shredded Mozzarella cheese. Evenly divide ingredients between pizzas. For a softer, thicker crust, let dough rise for 15 to 20 minutes using the [Quick Rise Method](#) prior to baking.

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