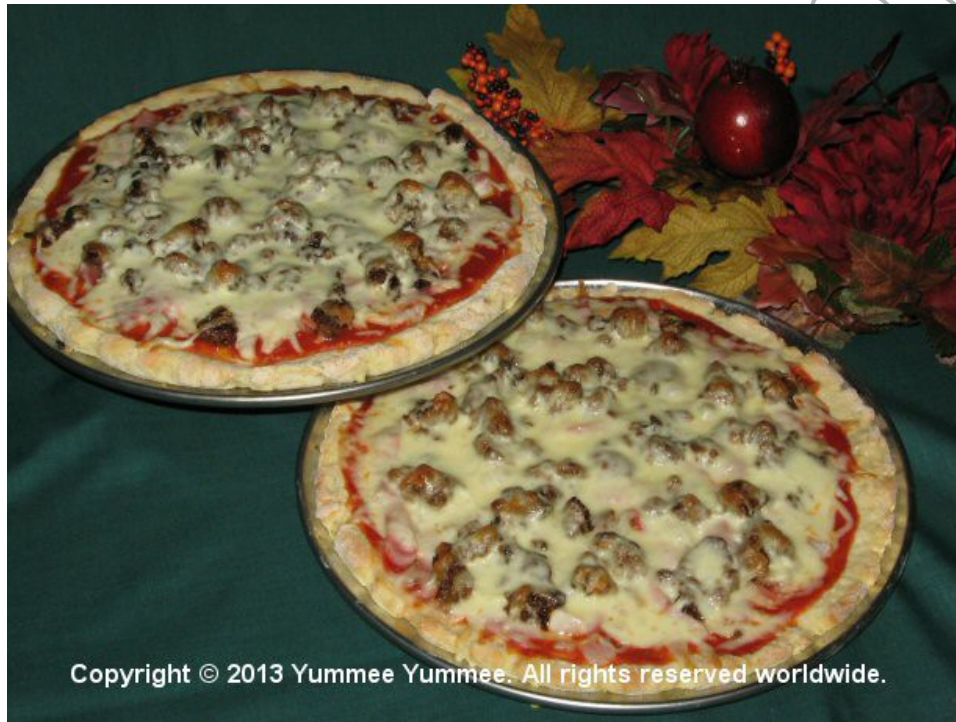


Gourmet Thick Crust Pizza



- 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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