



## Thick Crust Pizza

With Briess® Yellow Dent Corn Flour Medium, Fine Grind and CBW® Sparkling Amber, Dry Malt Extract

INGREDIENTS	US/Oz	METRIC/g
Flour	15.7	444
<b>Briess® Yellow Dent Corn Flour Medium, Fine Grind</b>	<b>1.6</b>	<b>44.4</b>
Salt	.16	4.4
<b>CBW® Sparkling Amber, Dry Malt Extract</b>	<b>.97</b>	<b>27.5</b>
Yeast	.97	7.1
Oil	.67	19.1
Water	8.6	244.2
		790.7g

1. Mix all ingredients until dough forms a ball
2. Knead for 10 minutes
3. Ferment for 60-90 minutes or until dough doubles in size
4. Shape into a pizza crust and bake at 400° F until crust is lightly browned

### BENEFITS OF BRIESS INGREDIENTS

Briess® Roasted Corn delivers warm roasted flavor and aroma.

CBW® Sparkling Amber improves fermentation, flavor and browning.

Low fat

Trans fat free

All natural

Kosher certified

Non-GMO

Made in U.S.A.

Source multiple ingredients from one supplier