



Thin Crust Pizza

With CBW® Sparkling Amber, Dry Malt Extract

INGREDIENTS	US/Oz	METRIC/g
Warm Water	8.3	235
Active Dry Yeast	.25	7
CBW® Sparkling Amber, Dry Malt Extract	.11	3
Vegetable Oil	.48	13.6
Bleached All Purpose Flour	14.6	414
Salt	.19	5.5
		678.1

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 500° F about 10 minutes

BENEFITS OF BRIESS INGREDIENTS

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