

IT'S ALL ABOUT THE DOUGH



BASIC PAN STYLE PIZZA DOUGH

This classic thick and chewy crust has a soft interior texture, and the holding power to take-on extra toppings. Serve basic pan style pizza dough in rectangles, ovals or traditional round pies.

INGREDIENTS	BAKER'S %	10# BATCH	SMALL BATCH	LARGE BATCH
Full Strength® or Superlative®	100%	10 lb	25 lb	50 lb
Sugar	2%	3.2 oz	8 oz	1 lb
Salt	1.5%	2.4 oz	6 oz	12 oz
Water* (variable)	53%	5 lb 5 oz	13 lb 4 oz	26 lb 8 oz
Yeast (instant)	1%	1.6 oz	4 oz	8 oz
Oil (delayed)	6%	9.6 oz	1 lb 8 oz	3 lb
Batch Weight		16 lb 5¾ oz	40 lb 14 oz	81 lb 12 oz

*Temper water to achieve a finished dough temperature of 78-82°F.



CHICAGO STYLE DEEP DISH PIZZA DOUGH

If you're looking for the ultimate thick crust, look no further. Deep dish pizza dough, with its unique subtly sweet taste, is made to hold as many toppings as you can imagine...and then some. Plan ahead when baking this pizza though, it takes about 45-60 minutes!

INGREDIENTS	BAKER'S %	SMALL	LARGE
King Wheat® Flour	100%	12 lb 8 oz	25 lb
Water*	54%	6 lb 12 oz	13 lb 8 oz
Salt	1.0%	2 oz	4 oz
Sugar	2.0%	4 oz	8 oz
Corn Oil	8.0%	1 lb	2 lb
Yeast (instant)	0.75%	1.5 oz	3 oz
Batch Weight		20 lb 11.5 oz	41 lb 7 oz

*Temper water to achieve suggested finished dough temperature.



NEAPOLITAN STYLE PIZZA DOUGH

A good Neapolitan crust makes the pie, so don't overdo toppings on this pizza. Light and airy inside with a crispy exterior, this crust tends to get a little charred while baking which adds a unique aroma and flavor.

INGREDIENTS	BAKER'S %	SMALL BATCH	LARGE BATCH
Gold Medal® Neapolitan Flour	100%	10 lbs	50 lbs
Water*	63%	6 lbs 5 oz	31 lbs 8 oz
Salt (sea salt, fine grind)	2.25%	3.6 oz	1 lbs 2 oz
Instant Yeast	0.25%	0.4 oz	2 oz
Batch Weight		16 lbs 9 oz	82 lbs 12 oz

*Temper water to achieve a finished dough temperature of 78-82°F.



BASIC NY STYLE THIN CRUST PIZZA DOUGH

New York style thin crust pizzas are usually large, lending themselves to "by the slice" sales, while the long fermentation time sets their flavor profile and aroma apart. This formula can be used for both medium-thick and thin crusts depending on your preference.

INGREDIENTS	BAKER'S %	10# BATCH	SMALL BATCH	LARGE BATCH
All Trumps Flour	100%	10 lb	25 lb	50 lb
Sugar	1.5%	2.4 oz	6 oz	12 oz
Salt	2%	3.2 oz	8 oz	1 lb
Water* (variable)	56%	5 lb 9.6 oz	14 lb	28 lb
Yeast (instant)	0.75%	1.2 oz	3 oz	6 oz
Oil (delayed)	4%	6.4 oz	1 lb	2 lb
Batch Weight		16 lb 7 oz	41 lb 1 oz	82 lb 2 oz

*Temper water to achieve a finished dough temperature of 78-82°F.



51% WHITE WHOLE WHEAT PIZZA DOUGH

This hearty dough is great for making veggie pizzas due to its satisfying density and slightly tougher chew than white dough. Missing that delicious nutty flavor in your pizza crust? The 51% white whole wheat formula is your answer.

INGREDIENTS	51% WHITE WHOLE WHEAT	TRUE PERCENT
All Trumps Flour	22 lbs	40.65%
White Whole Wheat Flour	28 lbs	*51.73%
Salt	1 lb 2 oz	2.07%
Sugar	1 lb	1.85%
Vegetable Oil	2 lbs	3.70%
Total, as if mix was produced commercially.	54 lbs 2oz	100.00%
Water (variable)	31 lbs 8 oz	
Instant Yeast	6 oz	
Total weight with water and yeast added.	86 lbs	

*Whole Wheat statement is based on the mix weight. It does not include the water or the yeast.