

# Lost Creek P&W Pizza Crust

## Nostalgic Box O' Pizza Crust (yeast free)

Crunchy: Yield One 16" Round or 10 x 13" Rectangular Crust

Chewy: Yield one 12" Round

### Ingredients:

#### **1 crust**

- 1 Level Cup (144g) Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- ½ Tsp Dk. Brown Sugar
- Pinch to 1/8 Tsp Salt
- 2 Tbsp Olive Oil (plus more for shaping dough)
- 105g (7Tbsp) Water, Hot (I microwave for 60 seconds)

### Directions:

In a large mixing bowl, mix the dry ingredients.

Lost Creek Pancake & Waffle Mix, Dark Brown Sugar, Salt.

Make a well in the center of the dry ingredients.

Add oil and water to the well.

Mix with a wooden spoon or spatula until shaggy dough forms.

Shape dough into ball.

Rest 10 minutes.

#### **Pre-heat oven to 450°F**

Prepare your chosen toppings

Lightly oil the pizza pan.

With the oil on your hands, spread the dough to form a crust evenly across the pan.

Top your pizza.

*Round pie hint: Focus on the outer diameter as ingredients drift slightly towards the center during baking.*

Place crust in the oven.

#### **Turn the oven off, and then restart the oven at 425°F**

#### **Bake for 20 – 22 minutes.**

Remove pizza from the oven.

Allow the pizza to cool for four minutes before removing it from pan/cutting.

***The flour continues to hydrate and bind during the initial cooling process***

**The crust reheats well.**

**Our favorite method, a cast iron skillet over low heat (this also yields a nice crunchy crust).**