Bonnie's Stir-n-roll Pizza DoughAltern. for HomemadePizza304

Number of Servings: 304 (58.27 g per serving)

Amount	Measure	Ingredient
9 1/2	qt	Flour, all purpose, white, bleached, enrich
9 1/2	qt	Flour, whole wheat
1 1/2	cup	Baking Powder, double acting, Calumet
6 1/4	qt	Milk, 1%, w/add vit A & D
9.00	cup	Oil, canola

Nutrients per serving

Nutrition Facts

Serving Size (58g)
Servings Per Container

Amount Per Serving

Calories 170 Calories from Fat 60

	% Daily Value*
Total Fat 7g	**11%**
Saturated Fat 0.5g	**3%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 105mg	**4%**
Total Carbohydrate 24g	**8%**
Dietary Fiber 2g	**8%**
Sugars 1g	
Protein 4g	

Vitamin A 0% • Vitamin C 0%
Calcium 8% • Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Instructions

This crust recipe may be used instead of the original yeast dough recipe.
The original homemade pizza topping recipe is to be used along with this crust.
Heat oven to 425 degrees. Measure flour, baking powder, milk and oil into bowl. Stir vigorously until mixture leaves side of bowl.
Gather dough together and press into ball. Knead dough in bowl 10 times to make smooth. Divide dough into 1 ball for every cup of flour used in recipe.
On lightly floured cloth-covered board, roll each half into 13" circle (4 servings) OR use two balls for 12" X 18" pan (8 servings). Place on baking sheet(s). Turn up edge 1/2 inch and pinch. Place pizza toppings on top following Homemade Pizza recipe for same Yield as the Yield of the crust you are preparing.
Bake 20-25 minutes. Cut into 8 pieces for each 2 cups flour used in Stir-n-roll Crust recipe.
One serving Homemade Pizza made with Bonnie' Crust =
2 1/2 CS per serving