**More like Foccacia Bread Crust**

**PIZZA!**

Makes two pizzas

About 30 MINUTES BEFORE beginning to make the dough, put pizza stone(s) into oven and heat to 500+ Degrees, the hotter the better.

Ingredients:

2 Cups Warm Water

1 Tablespoon Yeast

Mix the above in with a dough hook in mixer and then add:

2 generous Tablespoons brown sugar

4 1/2 cups of bread flour (more or less)

11/2 teaspoons salt

For an extra chewy, crusty crust, add 1 T. Vital Wheat Gluten, (wheat protein)

Knead abt 8 minutes in mixer, adding more flour, as needed, to make a dough that pulls away from the side of the bowl. Oil a large bowl and add the kneaded dough. Turn to coat with oil and let rest while getting your toppings together. Put some flour in the center of a wooden pizza peel and spread it out a bit. Make a ball with half the dough and roll it around in the flour on the peel to coat the whole ball with flour. Let it rest a couple minutes, then pull and stretch the dough to make a circle. Add more flour and some cornmeal under the dough to keep it from sticking to the peel. Keep checking to be sure the dough isn’t sticking. Spread a thin layer of olive or canola oil on top of the dough before adding sauce and toppings. (This keeps the dough from getting soggy when the sauce is added.) Spread sauce on top of oil and add toppings and cheese. Slide pizza onto stone and cook until hot and the crust is as you like it. When using two stones, put the pizza on the top stone first and then drop it to the bottom stone for the last 2-3 minutes of baking. You can then put another pizza on the top stone