



PIZZA CRUST MIX

OUR SIGNATURE RECIPE FOR PIZZA PARLOR PIZZA CRUST

Delicious homemade pizza is easier than ever with our signature mix. Made with semolina flour, our recipe bakes a flavorful golden crust, ready for your favorite toppings.



YOU'LL NEED

- 1 1/4 cups lukewarm water
- 2 tablespoons olive oil or vegetable oil

BAKES DOUGH FOR 2 THIN-CRUST 12" ROUND PIZZAS; OR 1 MODERATE-CRUST 13" X 18" PIZZA; OR 1 THICK-CRUST 14" ROUND PIZZA

FOCACCIA

After first rise, press dough into a 9" x 13" pan well-greased with olive oil. Let rise for 15 minutes, dimple dough with fingers, brush top generously with olive oil and a very thin layer of pizza sauce if desired, and finish with a sprinkle of your favorite toppings. Bake 18-22 minutes at 425°F.



BAKER'S TIP:

To make grilled pizza: Preheat grill to medium. Shape dough on parchment and spray lightly with olive oil. Carefully place on grill, face down, and peel the paper off. Cover and grill for 3 minutes until bottom is nicely browned. Turn, add toppings, and grill for another 3-6 minutes, again until bottom is browned.

COMPLIMENTS OF

The King Arthur Flour Kitchen

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Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
KingArthurFlour.com/contact

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



OUR SIGNATURE RECIPES

PIZZA CRUST MIX

Make every night pizza night with our simple classic pizza crust made with golden semolina flour.

MADE WITH SEMOLINA FLOUR



NET WT 18.25 OZ (1 LB 2.25 OZ) 517g

Nutrition Facts

Serving Size about 1/3 cup mix (43g)
Servings Per Container 12

Amount Per Serving	Mix Prepared	
Calories	150	170
Calories from Fat	5	25
	% Daily Value**	
Total Fat 0.5g*	1%	5%
Saturated Fat 0g	0%	0%
Trans Fat 0g		
Cholesterol 0mg	0%	0%
Sodium 310mg	13%	13%
Total Carbohydrate 31g	10%	10%
Dietary Fiber 1g	4%	4%
Sugars 2g		
Protein 6g		
Vitamin A	0%	0%
Vitamin C	4%	4%
Calcium	6%	6%
Iron	6%	6%
Thiamin	15%	15%
Riboflavin	8%	8%
Niacin	8%	8%
Folic Acid	8%	8%
<small>*Amount in Mix. Prepared contributes an additional 20 Calories (20 Calories from Fat), 2.5 g Total Fat.</small>		
<small>**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>		
	Calories:	2,000 2,500
Total Fat	Less than	65g 80g
Saturated Fat	Less than	20g 25g
Cholesterol	Less than	300mg 300mg
Sodium	Less than	2,400mg 2,400mg
Total Carbohydrate		300g 375g
Dietary Fiber		25g 30g

INGREDIENTS: MIX: Semolina, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Nonfat Dry Milk, Pizza Dough Flavor [(cheddar cheese powder [(milk, salt, culture, enzymes), nonfat dry milk, buttermilk, maltodextrin, salt, disodium phosphate), maltodextrin, salt, natural flavors, garlic and onion powder, lactic acid powder (lactic acid, calcium lactate), yeast extract, spice), Sea Salt, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavor, Sour Cream (cultured cream, nonfat milk), Inactive Yeast.
YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.
CONTAINS: Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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BEST IF BAKED BY:



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