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- Recipe Page -

## Easy Pizza Crust Recipe



Submitted by Laura

### Description:

submitted by Laura  
from Iowa

Laura used this  
easy pizza crust recipe in our  
Deep Dish Pizza Pan #104.

This recipe is enough crust for two of our deep dish pizza  
pans. Only using one? Just halve the recipe.

### Ingredients Needed:

- 1 package or 2 1/4 teaspoons of yeast
- 1 cup of warm water
- 2 tablespoons of vegetable oil
- 2 1/2 cups of flour
- 1 teaspoon of sugar
- 1 teaspoon of salt

### Optional ingredients

to mix in with the dough.

(which were used in the picture above):

- 1/2 teaspoon of dried minced garlic
- 1/2 teaspoon of dried minced onion
- 2 teaspoons of dried parsley flakes

### DIRECTIONS

Dissolve yeast in warm water.

Add oil and stir in flour, sugar, and salt.

*Optional: Add spices: dried garlic, onion, parsley flakes.*

Beat 25 strokes.

On floured surface, knead for 2 minutes.

Cover and rest 5 minutes.

Grease the pan with vegetable shortening.

*Optional: Sprinkle a bit of corn meal over the greased pan.*

Spread dough into deep dish pizza pan.

Add sauce, toppings, cheese.

Bake at 425F for 15-20 minutes.



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