



Noreen's Kitchen

Corn Meal Pizza Crust

Ingredients

1 1/2 cups warm water	1 1/2 cups corn meal
1 tablespoon granulated sugar	1 teaspoon salt
1 tablespoon instant yeast	2 tablespoons olive oil
1 1/2 to 2 1/2 cups all purpose flour	

Step by Step Instructions

Place water sugar and yeast in the bowl of your stand mixer. Blend well to incorporate.

Add corn meal and 1 1/2 cups flour along with olive oil and salt to the bowl.

Blend at low speed until the dough begins to form.

At this point if you believe your dough is too wet, add the remaining flour, 1/2 cup at a time until it begins to pull away from the sides of the bowl and form a ball.

Allow the dough to knead in the mixer for 5 minutes until smooth and pliable.

Oil your hands and remove dough from mixer.

Press dough into the pan of your choosing. I like to use this dough for a taco pizza so I press this into a half sheet pan and run it up the sides to form the outer crust.

Top as desired and bake in a 375 degree oven for 15 to 25 minutes until crisp.

Enjoy!