

Pizza Crust Mixes and Seasoning

Pizza Crust Mixes

Article No. 5333 White Deep-Dish (396 g/14 oz.)

Article No. 5334 Whole-Wheat Thin (198 g/7 oz.)

Enjoy fresh homemade pizza without the hassle! Most pre-packaged crusts cost as much as a frozen pizza, while pizza dough made from scratch has to rise two hours or more. Our pre-measured packets of crust mix deliver authentic taste and texture in a fraction of the time of homemade, with better flavor than pre-made.

Note: Two Whole-Wheat Thin crust mixes can be combined to make one healthful deep-dish pizza; one White Deep-Dish crust mix will make two thin-crust pizzas.

Article No. 1979 Pizza Seasoning

(30 g/1.1 oz)

Our exclusive blend of oregano, marjoram, fennel seed and other herbs gives your pizza the classic spicy taste that the pizza parlor seems to have forgotten. Also great sprinkled on top of fresh or frozen pizza.

- **Convenient:** Pre-blended crust mixes are easier than making crust from scratch; seasoning blend takes the guesswork out of the sauce.
- **Versatile:** Crust mix can be used to make focaccia or breadsticks; seasoning blend can be mixed with tomato sauce, sprinkled on top, or added to other dishes to add real “pizza” flavor.
- **Economical:** Less expensive than pre-made crusts and bottled or canned pizza sauce...tastes better, too!



Homemade Pizza

1 package (7 oz/198 g) **Watkins Whole Wheat Pizza Crust Mix**

1/2 cup/125 mL warm (110°F/43°C) water

1 can (8 oz/227 g) tomato sauce

1-1/2 to 2 tbsp/ 25 to 30 mL **Watkins Pizza**

Seasoning, depending on spice level desired
Assorted toppings (pepperoni, Canadian bacon, green pepper, onion, olives, etc.)

2 to 3 cups/500 to 750 mL (8 to 12 ounces/
227 to 340 g) shredded mozzarella cheese

Pizza Sauce:

1 can (8 oz/227 g) tomato sauce

1-1/2 to 2 tbsp/ 25 to 30 mL **Watkins Pizza**

Seasoning, depending on spice level desired

Preheat oven to 450°F/235°C. Remove 2 tbsp/15 mL of mix, set aside for later use. In medium-sized bowl, add water to remaining mix, stirring with a fork until a soft dough forms. Using one spoonful of reserved mix for dusting, knead dough until smooth, about 3 to 5 minutes. Return dough to bowl, cover, and let stand in warm, draft-free spot for 15 minutes. Flatten dough into a pancake, dusting both sides with remaining spoonful of mix. Stretch, shape, and pull dough to evenly cover bottom of pizza pan or cookie sheet.

Top with pizza sauce mixture. Sprinkle evenly with desired toppings, then cheese. Bake 12 to 14 minutes or until cheese and crust is golden brown.

Makes 6 slices.