

Lobo's handy dandy recipe for pizza "Cabin Crust"

1. Put into mixer bowl:
 - 3 cups all purpose flour
 - 2 teaspoons salt
 - 2 oz olive oil
2. Put into pre-warmed measuring bowl:
 - 1 cup pretty warm water (115F)
 - 1 tablespoon sugar
 - 1 envelope (1/4 oz) active dry yeast
3. Stir up the measuring bowl contents with a spoon, and let sit for 5 mins.
4. Pour the measuring bowl contents into the mixer bowl. Install dough hook, lock down mixer head.
5. Turn on the mixer to "Stir" for 3 minutes.
6. Turn up the mixer speed to setting "3" for 5 minutes.
7. After the 5 minutes of mixing, and with the mixer still going, sprinkle in more flour gradually, until the dough ball twirls around without adhering to the bottom of the mixer bowl. This may take about 2 oz of flour and another minute of mixing.
8. Turn off the mixer and dump the dough into a big bowl, already greased with olive oil. Also coat the top of the dough with olive oil.
9. Put saran wrap over the top of the bowl and let the dough rise for an hour or so in a warm place.
10. Punch the dough down with your fist, and then let it rise for another hour or so.
11. At this point, put the baking stone into the oven and turn it on to 550F to preheat it to uniform temp.
12. Put flour on your counter and dump the dough onto it. Cut the dough into 2 pieces and shape each piece into a dough ball. No more kneading is required, the mixer has already done this.
13. Coat the dough ball with flour and roll it out into a circle using a rolling pin. It will want to shrink back to a smaller size. When this happens, let it sit for a few minutes, and then roll it out some more.

Recommended - relatively thin amount of tomato sauce, light topping of Italian sausage or something else, then a good coating of mozzarella. Thinner toppings let the heat get to the crust better. Bake at as high a temp as possible (we use 550F).