

Bread Machine Pizza Dough - with Whey

Ingredients

- 1 1/2 cups whey (heated to warm 100F in microwave)
- 1 1/2 Tablespoon veg oil
- 5 cups flour (measured as described in the notes)
- 1 Tablespoon Yeast
- 1/3 Tablespoon salt
- 4 Tablespoons water = 1/4 cup water

Directions

- Add the whey, then the oil and then the flour. In that order!
- Then make a good size depression in each side of the flour. Put the yeast in one depression and the salt in the other.
- Then put 4 Tablespoons water on the yeast, so it gets activated the same every time. This is a key for consistency.
- Run your bread maker on the dough setting.
- Separate into 3 equal parts and wrap well with Saran wrap, flatten and place separately in freezer.
- When you want to use, take them out the night before and defrost in refrigerator.
- Then let warm to room temperature for one hour.
- Stretch to whatever shape/size you want.
- Cook at 465 on a stone in the oven and place stone near center of oven.
- Top with sauce, cheese, meat and veg.
- Cook for 11 minutes and enjoy.

Additional Notes

- The order of ingredients is important.
- During my experimenting, I finally discovered that you just can't scoop a cup of flour and have it turn out right in a bread maker. Accurate measurement is a must for a recipe to work in a bread maker. To measure the flour, I use a one cup measuring cup and simply scoop flour into it with a tablespoon, then scrape the top level and that's one cup. Using the Tablespoon like that really keeps the recipe (amount of flour) consistent for me.
- We always preheat the stone for at least 45 minutes.
- I use parchment paper under the pizza dough.
- I like a little hotter oven, but the parchment paper doesn't.