Bread Machine Pizza Dough - with Whey

Ingredients

1. 1 1/2 cups whey (heated to warm 100F in microwave)
2. 1 1/2 Tablespoon veg oil
3. 5 cups flour (measured as described in the notes)
4. 1 Tablespoon Yeast
5. 1/3 Tablespoon salt
6. 4 Tablespoons water = ¼ cup water

Directions

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

Additional Notes

1. The order of ingredients is important.
2. 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.
3. We always preheat the stone for at least 45 minutes.
4. I use parchment paper under the pizza dough.
5. I like a little hotter oven, but the parchment paper doesn't.

http://cheeseforum.org/forum/index.php?topic=12111.0