

# Bock Beer Pizza Crust



Modified from [www.thefreshloaf.com](http://www.thefreshloaf.com)

Makes 4 medium pizza crusts

3 1/2c flour	2t kosher salt	1 1/2c bock beer ~ recommend Shiner
1/2c yellow cornmeal	1T olive oil	1/4c water
1t baking powder	2 1/2t active dry yeast	olive oil, for brushing crust

In the bowl of a stand mixer, with the hook attachment, combine the flour, cornmeal, baking powder, and salt. In a small bowl proof the yeast in 1/2c of beer. Once foamy, about ten minutes, add it to the dry mixture along with the remaining beer and the olive oil.

Mix on low speed for three minutes. The dough should be fairly sticky but form a smooth ball. If the dough seems dry, add the water 1T at a time until no dry flour remains. Increase the speed to medium and mix for 5 minutes.

Turn the dough out on a lightly floured surface and form it into a smooth ball. Place in a greased bowl, turn once to coat, and cover with plastic until doubled in bulk, about 2 hours. Heat the oven to 500° with a pizza stone on the lowest rack of the oven for 30 minutes before you are ready to bake.

Once fermented, turn the dough out on a lightly floured cutting board. Gently press the dough to degas then divide into 4 equal pieces. Round the pieces and let rest, covered, for 10 minutes. (Place any dough you don't need in a freezer bag and freeze for up to 2 months at this time.)

Once rested, form the pizza crust to your desired size and thickness by picking up the dough and gently stretching in a circle. Transfer the dough round on a cornmeal dusted square of parchment on a pizza peel or the back of a baking sheet. Brush lightly with olive oil.

Bake for 2 minutes, remove the crust from the oven and discard parchment. Top as desired and bake an additional 10~14 minutes.

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