

Robbyn's Garlic Pizza crust

I converted Robbyn's Garlic Pizza Crust for my ABM. I made it tonight and it worked great. I am sending in the recipe, because I know some of you also use ABM's. I am also sending Robbyn's original recipe. Thanks Robbyn for such a great Pizza Crust.

* Exported from MasterCook *

Garlic pizza crust ABM

Recipe By : Robbyn

Serving Size : 8 Preparation Time :0:00

Categories : Pizzas

1 1/3 cups tempid water (90*)

1/3 cup oil

2 cloves crushed garlic

4 cups flour

2/3 teaspoon salt

1 1/3 tablespoons sugar

1 1/3 tablespoons yeast

Add ingredients to your bread machine in the order directed in your manual.

Oil baking sheets ..use fingers press out to edges..

Makes 2 pizzas, cookie sheet size, let rise a bit and top.. bake at 425* 20 min.. this is fantastic.. crust smells slightly like garlic bread.. but is not strong.. We usually make one cheese and the other with gr. beef, ham, onion and mushroom. even the kids say it is the best crust so far.

This makes 2 cookie sheet sized or 12 after school snack size...I form them in the bottom of a cheapo pie pan, top and bake completely and put them in zip bags.

This is the best ..one of the few recipes that is MINE..lol. This started off as a mistake, turning back and forth in a cook book...lol We make this every friday night and have pizza and movies in the living room..

NOTES : I converted Robbyn's recipe so that I could use it in my ABM. This version should make 8 mini pizzas. I like to make the minis in a pie plate like Robbyn.

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Garlic pizza crust

Recipe By : Robbyn

Serving Size : 12 Preparation Time :0:00

Categories : Pizzas

2 cups tempid water (90*)

1/2 cup oil

3 cloves crushed garlic

5 1/2 cups flour -- (5 1/2 to 6)

1 teaspoon salt

2 tablespoons sugar

2 tablespoons yeast

Dissolve yeast in water and add sugar.. wait a few minutes.. add oil and salt and garlic .. mix in 3 cups flour and whip about 10 min till it leaves the side of the mixer bowl.. add remaining flour w/ dough hook or by hand.. knead till smooth.. allow to rise twice in the bowl.. punch down.. (I rush this a bit)

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