

Recipe adapted from *The Bread Lover's Bread Machine Cookbook* by Beth Hensperger.

Chicago-Style Deep Dish Pizza Crust for the Bread Machine

Crust Ingredients

1-1/2 cups water
1/4 vegetable oil
2 T olive oil
3-1/2 c unbleached all-purpose flour
1/2 cup yellow corn meal
1 t salt
2-1/2 t bread machine yeast.



Place the wet ingredients in the bread machine pan first, followed by the dry ingredients. Program the machine for the dough or pizza dough cycle and press start.

When the machine beeps at the end of the cycle press stop and turn the dough out onto a floured surface. Flatten the dough into a disc by kneading it a few times and then folding the edges up to the center. Cover with a damp cloth on the work surface to rest for 30 minutes, or until the dough has increased by at least 20 percent.

Once the dough has risen, roll it out and place it in your deep dish pizza pan.