



Sicilian Pizza Crust

Oscar · 28/09/2024



Prep Time

1 hr 23 mins

Difficult

Medium

Servings

4

Description

Add a savory Italian flavor to your pizza via this Sicilian crust

Ingredients

— - 1 cup warm water (95 to 110 degrees F/35 to 43 degrees C) - 1 (.25 ounce) package active dry yeast - 2 tablespoons shortening - 1 ½ teaspoons salt - 1 teaspoon white sugar - 1 teaspoon Italian seasoning - 3 cups all-purpose flour

Instructions

1. Combine warm water and yeast in a small bowl; stir until yeast is dissolved. Let stand until yeast forms a creamy foam
2. about 10 minutes. Pour yeast mixture into a large bowl; add shortening
3. salt
4. sugar
5. and Italian seasoning. Stir in flour by hand until dough comes together. Turn dough out on a floured work surface and knead until smooth
6. 5 to 8 minutes. Transfer to a large greased bowl. Cover with a moist towel and let rise in a warm place until doubled in size
7. about 45 minutes. Punch dough down gently. Let stand for 3 to 5 minutes for air to release. Roll into a ball; spread and stretch over the bottom of a pizza pan. Let rise for 15 minutes before topping and baking. Cook's Note: Top crust with your favorite toppings and bake at 450 degrees F (230 degrees C) until toppings are hot and crust is browned
8. about 15 minutes. Cool for 3 to 5 minutes before slicing.