

Beer Batter Pizza Dough for Bosch Universal

(adapted from [Alli-n-Son](#))

To Bosch bowl, add the following and pulse to combine:

4 cups freshly ground whole wheat flour
4 cups all purpose white flour
1 cup ground flax (optional)
2 tablespoons **bread salt**
1 teaspoon dried Italian seasoning

In a separate bowl, mix the following together and let sit until foamy:

4 cups warm water (110°)
1/2 cup honey
4 tablespoons **SAF yeast**

To water and yeast mixture, add:

2 12-ounce bottles of room temperature beer
1/2 cup olive oil

Pour beer/water mixture into Bosch bowl and stir on Level 1 until combined. Gradually add equal amounts of white and wheat flour until the dough is no longer super sticky (6 or 7 more cups of flour). Knead 3 minutes on Level 1.

Place dough in a large oiled bowl, cover, and let rise until doubled in size (about 45 minutes).

Remove the dough from the bowl and knead it a bit on a lightly floured surface.

Divide the dough into balls.

Preheat oven to 425°.

Roll dough out as thinly as possible and bake on a pizza stone for 7 minutes.

Remove from the oven and top with sauce and toppings. Put pizza back into the oven and continue baking for an additional 10 minutes, or until cheese is bubbly and bottom is crispy.

This recipe will easily make 6 – 8 medium sized pizzas, depending on how thick you roll your dough.



Freezing Instructions:

Place balls of dough into freezer baggies and tuck into your freezer for later. Thaw in the fridge for a couple of hours, then let rest at room temperature for an hour before baking as above.

Alternatively, par-bake some pizza shells and freeze those.

Preheat oven to 425°.

Divide the dough into appropriately sized balls, and cover with a damp towel while working with one ball of dough at a time on a lightly floured surface.

Roll dough out as thinly as possible and brush on a very light coating of oil (I pour a little oil in my hand and pat it all over the dough).

Bake on a pizza stone for 7 minutes.

Remove from the oven and cool on a baking rack until completely cool.

Wrap in plastic wrap and foil. Stack and store in the freezer for up to 2 months.

To make pizza, remove from freezer and top with sauce and toppings. Bake from frozen approximately 12 minutes, or until cheese is bubbly and bottom is crispy.

