



GREAT DOUGH RECIPES

It'll Be Pizza Dough makes more than great pizza. It is the most versatile frozen pizza dough on the market. Here are a few of our favorite applications.

BREAD STICKS

Cut dough into 2 oz. pieces. Roll into 8" to 10" long sticks. Brush with olive oil or garlic butter. For softer, thicker sticks, allow to rise at room temperature for 30 minutes before baking. Bake at 475°, 8 to 10 minutes.

DINNER ROLLS

Cut dough in 10 pieces. Form into tight balls. Brush with melted butter and rise 30 minutes at room temperature (they will double in size). Bake 350°, 20 to 25 minutes.



CALZONE

Cut dough into 2 pieces, roll into 2-6" rectangles. Leaving a 1" border. Top dough with your choice of fillings, should be cold. Brush 1" border with water; fold dough over to 1 side pressing dough edges together, crimping, and folding over for tight seal. Cut a vent slice into calzone as it goes into oven. Bake at 375°, 15 to 18 minutes.

PAN BREAD

Spray bread loaf pan with non-stick spray. Roll out dough into a loaf-shape, brush seam with water, pinch to seal, and place seal on bottom of loaf pan. Leave at room temperature until the dough has doubled in size. Place into a preheated 350° oven. Bake for 35 to 40 minutes or until golden brown. Remove loaf from pan and cool before.



BREAD BOWL

Flour and roll an 8oz flavored dough into a round ball. Lightly oil the bottom of a pan and place the ball on the pan. Lightly brush the ball with water and cut two small diagonal slits on the top of the ball. Bake in the oven at 400° for 12 minutes. Cut out the top of the bowl and carve out the center. Lightly brush the ball with oil and resume baking for 6 minutes. Pull from the oven and let cool.

STROMBOLI

Roll dough into a 10"x 14" rectangle. Brush dough with olive oil. Sprinkle with oregano, basil, salt & pepper. Top with a combination of cheeses, meats, and vegetables. Roll into a log; brush flap of dough with water, press to seal, and flip over onto greased sheet pan, so seam is on bottom, fold under ends. Bake at 375°, 25 to 30 minutes.



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FOCACCIA

Spray large sheet pans with spray. Stack three unfloured Basil 24 oz. dough balls together, pressing edges together firmly to combine as smoothly as possible. Flour both sides and run through dough press twice. Stretch to fit sheet pan. Brush entire top with oil/garlic mixture. Sprinkle lightly with rosemary.

Allow to rise for at least 2 1/2 hours or until doubled in height. Dimple top with fingers approximately. 16 dimples per sheet. Oven set at 350° with conveyor belt off, place pan in center one at a time for 14-16 minutes.

Let cool for 20 minutes. Cut off 1 inch edges for bread sticks. Cut 16 4"x6". Cut in half as needed. Wrap and refrigerate any unused. Can be used for up to 3 days.



FRIED DOUGH

Use 4 to 6 oz. of dough. Press until flat and drop into oil with or without basket. Cook until browned on one side then flip....dough will rise to the top of oil and float when finished. Top with butter, sugar, cinnamon, or fruit.

GRILLED DOUGH

Flatten dough with hands or run through dough roller, any size works but 20 oz. or less is easier to work with. Oil both side of dough and cook on medium low grill until you can lift dough off with tongs. Flip and cook other side until cooked through usually less than 2 minutes. Flip dough once more and add toppings as desired. Cheese will melt quicker if covered with grill cover or metal bowl.



CINAMMON ROLLS

Roll dough into a 10"x 14" rectangle. Brush dough with melted butter to coat. Sprinkle with 1/4 cup sugar mixed with 1 tbsp. cinnamon; covering buttered area. Roll like a jellyroll & cut into 1" pieces. Spray baking pan or cupcake tin with non-stick spray; put slices (pinwheel effect facing up) close to each other on baking dish or in each cupcake hole. Allow cinnamon buns to rise for 30 minutes. Bake 350°, 20 to 25 minutes. Brush with vanilla icing or fondant while still slightly warm.