

# Pizza ~~bread~~ dough Greek

Put in mixer

2 cups water (tepet)

2 pkgs yeast (quick ok)

Add: Tbsp Dissolve

② 2 Sugar, mix

③ 4 Tbsp olive oil, mix

④ 3 cups flour, mix.

5 1/2 cups flour

⑤ 1/2 c. salad oil, mix.

20 1 Tbsp salt

Beat for 10 min. When pulls away from sides of bowl, add remaining 2 1/2 c flour

Add 2 c flour to blend into

spongy (10 min.) then add rest of flour and put on dough hook and knead. Until doesn't stick to the sides or fingers rise 2x under covered bowl.

(short & sticky glob)

Spread on cookie sheet 1 1/2 per cookies

sheet) brush with  
mixture of olive oil/garlic  
rosemary & kosher salt.  
~~Rate~~ Let rise in pan  
once.

Bake 375 80 min.

