

Boboli Pizza Crust Clone

1 cup water

3 cups all-purpose flour

1 teaspoon salt

2 tablespoons olive oil

1 tablespoon sugar

2 teaspoons active dry yeast

1 teaspoon minced garlic

2 teaspoons parmesan cheese

1/2 teaspoon italian seasoning

parmesan cheese, to sprinkle

Makes 2 crusts

1. Add all ingredients except second parmesan cheese to breadmaker in order listed by your manufacturer.
2. (put the garlic down inside the flour so it does not slow the yeast) Set breadmaker on dough setting.
3. When cycle is done, form two crusts on pizza pans, sprinkle with parmesan cheese, cover and let rise again.
4. Bake 5-10 minutes at 450 F until light brown.
5. Cool.
6. Wrap tightly in foil and freeze. (or use).