



Baker's Quality® Recipe

Deep Dish Pizza

Ingredients

1 BQ® Dough Ball

1/8 cup BQ® Garlic Spread

5 oz. BQ® Pizza Sauce

5 oz. mozzarella cheese

1 tsp. BQ® Pizza & Stromboli Seasoning

Toppings of your choice

Instructions

1. Thaw dough ball (covered in fridge) for 24-48 hours. Then remove and proof (covered) at room temp. until dough ball has doubled in size.
2. Add about 1 oz. of vegetable oil to the bottom of a dark-colored pan (cast iron pans work well).
3. Place dough ball in the pan and spread dough to outside edges, being careful to leave the edge intact.
4. Brush the outside edge with Garlic Spread and sauce the inside dough.
5. Add shredded mozzarella and your favorite toppings and cook until done.

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