

## Chicago Style Deep Dish Pizza Crust

Deep dish Chicago style pizza crust is a biscuit-like crust made by cutting cold butter into the dough. I call for using a food processor to cut in the butter but you can cut the butter in the old fashioned way with a pastry cutter also, it just takes a bit longer. There's no need to buy a special pizza pan as 9 inch cake pans work quite nicely for this recipe.

Two 9" Crusts	Ingredient	One 9" Crust
6 cups, 840 g	All-purpose flour, 80%	3 cups, 420 g
1/2 cup, 65 g	Whole wheat flour, 6.2%	1/4 cup, 33 g
1 cup, 142 g	Cornmeal, 14%	1/2 cup, 71 g
1 1/2 Tbsp, 14 g	Yeast, 1.3%	1/2 Tbsp, 7 g
1 1/2 Tbsp, 21 g	Salt, 2%	3/4 Tbsp, 11 g
1/4 cup, 50 g	Sugar, 5%	2 Tbsp, 25 g
1/4 cup, 55 g	Olive oil, 5%	2 Tbsp, 28 g
1 cup, 225 g	Butter, cold, 21%	1/2 cup, 113 g
1 cup, 245 g	Milk, 23%	1/2 cup, 123, g
1 1/2 cup, 356 g	Water, 34%	3/4 cup, 178 g
1/4 cup, 59 g	Vinegar, 6%	2 Tbsp, 30 g

Place the all-purpose flour, whole wheat flour, cornmeal, yeast, salt, sugar, and olive oil in the bowl of a food processor. Pulse a few times to mix the ingredients then pulse in chunks of butter until butter is mixed in well then continue pulsing until the butter pieces are 2 mm or less in size.

Combine the milk, water, and vinegar and bring up to room temperature. Pulse the liquids into the flour mixture until the mixture is smooth. Cover and allow to rise at room temperature for about an hour then refrigerate dough until ready to use.

When ready to use, preheat the oven to 500 degrees, remove the dough from the refrigerator and divide in half if needed. Spray two 9" cake pans with nonstick spray then sprinkle heavily with cornmeal. On a floured surface roll the dough out into a 12-13 inch circle and then place in the pans, pressing the dough up against the sides. Apply toppings then place in the oven. Turn the oven down to 450 degrees then bake for 18-20 minutes until the cheese is well melted and the crust is brown. Cool on a wire rack for 5 minutes before serving.

### Quick Chicago Style Sauce (enough for two 9" deep dish pizzas)

Two 14 ounce cans diced tomatoes, well drained

2/3 cup pizza sauce

Basil 1 Tbsp

Oregano 1 Tbsp