



MINNESOTA'S DOCTOR WHO CONVENTION

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BREAD MAKER PIZZA DOUGH



TIME: 1.5 HOURS



MAKES: 4 PIZZAS

Pizza – always good, and made fresh throughout the weekend at CONsole Room. Grab a slice with the head of CONsole Room's ConSuite as he shows you how to prepare pizza like the ones you've come to know and enjoy during CONsole Room.

INGREDIENTS

- 1 cup water, room temperature
- 3/4 teaspoon honey
- 1 1/2 teaspoons salt
- 1 1/2 tablespoons extra virgin olive oil
- 2 2/3 cups bread flour*
- 1/2 cup + 1 tablespoon whole wheat flour*
- (*May use all bread flour instead of bread/wheat flour mix)
- 1 3/4 teaspoons yeast, active dry, instant or bread machine

INSTRUCTIONS

1. Place ingredients, in order listed, in the bread pan fitted with the kneading paddle and secure pan in bread maker.
2. Press the menu button to select the Dough program.
3. Press Start/Stop to mix, knead, and rise. For best mixing results, scrape the pan 10 to 15 minutes after the program has started.
4. When cycle is complete, remove dough and follow your favorite pizza recipe.

RESOURCES

Watch a video walkthrough from the head of CONsole Room's ConSuite on our YouTube channel.



<https://youtu.be/Fg9pPpGBJRU>