

BAXCANA'S  
SUPREME ♡

**Crust:**

- 1-1/2 to 2 cups all-purpose flour
- 1/4 cup ground golden flax seed
- 1 envelope Fleischmann's® Pizza Yeast
- OR Fleischmann's® Quick Rise Yeast
- 1-1/2 teaspoons sugar
- 3/4 teaspoon salt
- 2 teaspoons Mazola® Corn, Canola OR Vegetable Oil
- 2/3 cup very warm water (120° to 130°F)\*
- Toppings as desired

Best Crust - Lynda Baxter  
1 CRUST  
Edited

FROM FLEISCHMANN'S  
WEBSITE

2 1/2 TSP F. PIZZA YEAST

Bake 450 16 min.  
Broil 1 minutes.

Preheat oven to 425°F. 450.

Combine 1 cup flour, ground flax, undissolved yeast, sugar and salt in a large bowl. Add very warm water and oil; mix until well blended, about 1 minute. Gradually add enough remaining flour to make a soft dough. Dough should form a ball and will be slightly sticky. Knead\*\* on a floured surface, adding additional flour if necessary, until smooth and elastic, about 4 minutes. (If using QuickRise Yeast, let dough rest at this point for 10 minutes.)

Pat dough with floured hands to fill greased pizza pan or baking sheet. OR roll dough on a floured counter to 12-inch circle; place in greased pizza pan or baking sheet. Form a rim by pinching the edge of the dough.

Top pizza with desired ingredients. 16

Bake on lowest oven rack for 12 to 15 minutes, until cheese is bubbly and crust is browned.

middle

1 MIN. ON BROIL

\*If you don't have a thermometer, water should feel very warm to the touch.

\*\*To knead the dough, add just enough flour to the dough and your hands to keep the dough from sticking. Flatten dough and fold it toward you. Using the heels of your hands, push the dough away with a rolling motion. Rotate dough a quarter turn and repeat the "fold, push and turn" steps. Keep kneading dough until it is smooth and elastic. Use a little more flour if dough becomes too sticky, always working the flour into the ball of dough.

PUT OLIVE OIL ON PAN BEFORE YOU PUT CRUST ON.

S'PRINKLE PIZZA SEASONING OVER TOMATO SAUCE  
AND AGAIN AT THE END.

OR DIP FINGERS (ALL OF THEM) IN OLIVE OIL. RAIN THE OIL ALL AROUND  
THE PIZZA THEN A PINCH OF KOSHER SALT BEFORE  
PUTTING IN THE OVEN

DON'T PREBAKE  
DON'T PREHEAT PAN.

THIS MAKES 1 14" CRUST