

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V															
1	SUMMARY OF PIZZA DOUGH RECIPES - F. GADEK 10/23/2004																																				
2		FLOUR							MAIN INGREDIENTS							BAKE PREHEAT OVEN																					
3	X	BREAD		WHOLE WHEAT		CORNMEAL		SEMOLINA		OTHER		TOTAL AMT FLOUR		SALT		YEAST		SUGAR		WATER		OTHER OIL		GLUTEN		MILK DRY		MILK LIQ		HONEY		TEMP DEG F		TIME - MIN			
4	BASIC	C	C	C	C	C	C		T	T	T	C	TB	TB	TB	TB	C																				
5	#1 TRADITIONAL	2.75							1	1	1	0.75	1																								
6	#2 TRADITIONAL						1.5		0.5	1.13	0.5	0.5	1																								
7	#3 BREADMAKER	1.5							1	1.5		0.7			1				1							400	18										
8	#7 NEW CLASSIC		3						1.5	2.25	0.13	0.5	2								0.75																
9	#12 STD	3.25							1	2.25	3	1	3.7																								
10	#16 TRADITIONAL	2.75							1	1	1	0.75	1																								
11	#17 JULIA CHILD	3							0.25	2.25		0.5	2								0.75				425	10											
12	#18 GOURMET		2						0.5	2.25		0.68									0.5																
13	CORRELL ALL PURF	3							1.3	2	0.9	7.4			0.75																						
14	X																																				
15	AVERAGE	2.71	2.5				1.5		0.89	1.74	1.09	1.42	1.78	0.88			0.75	0.75			413	14															
16	IF 3 CUPS FLOUR	3	2.77				1.66		0.99	1.92	1.2	1.57	1.98	0.97			0.83	0.83			457	15.5															
17	X																																				
18	X																																				
19	NOTES:	[1] C = CUP, T = TEASPOON, TB = TABLESPOON																																			
20		[2] #'S FROM DOWNLOADED RECIPES FROM WWW.RECIPESOURCE.COM																																			