

PIZZA

[deep dish]



15 squares



75 minutes

INGREDIENTS

DOUGH

- 1.5 cup warm Water (110°F)
- 1.5 TBSP Yeast
- 1 TBSP Sugar
- 1.5 tsp Salt
- 1/4 tsp Garlic Powder
- 1/4 tsp Oregano (optional)
- 4 Cups Flour (480g - 500g)
- 1/4 cup olive Oil + for Brushing

TOPPINGS (our choice)

- 2 cups pizza sauce
- Pepperoni slices
- Ham; cooked, cubed
- 1/2 onion; chopped
- 1/2 bell pepper; chopped
- Pineapple pieces
- 3 cups shredded cheese

DIRECTIONS

- In a container; mix water, yeast and sugar, set aside to proof for 10 minutes.
- In a stand mixer bowl combine yeast mixture, 2 cups of flour, olive oil, salt, garlic powder and oregano.
- Knead for 8 minutes, or until beginning to pull away from the sides of the bowl the dough will still be slightly sticky.
- Brush bowl with olive oil, then cover the bowl tightly and place it in a warm place.
- Allow dough to rise for 40 minutes.
- Preheat oven to 425°F, prepare a 12x17" baking sheet by brushing with oil.
- Transfer dough to baking sheet, stretch the dough gently to fit the sheet. Pinch the edges up the sides up the sheet.
- With pastry brush; brush the entire surface of the pizza including the crust with olive oil.
- Use a fork to poke holes all over the center of the pizza to keep the dough from bubbling up in the oven.
- Add desired toppings and bake at 425°F in the preheated oven for 13-15 minutes or until toppings are golden brown. (Internal temperature of pizza dough (190°F - 210°F internal temperature of pizza dough)

Slice, serve and Enjoy!