

Pepperoni Pan Pizza

Makes 2 9-inch pizzas

Adapted from America's Test Kitchen



Dough

2 tablespoons olive oil (plus more for greasing pans)

$\frac{3}{4}$ cup skim milk plus 2 additional tablespoons, warmed to 110 degrees

2 teaspoons sugar

2 $\frac{1}{3}$ cups all-purpose flour, plus extra for counter

2 teaspoons instant yeast (or 1 package)

$\frac{3}{4}$ teaspoon table salt

Topping

Sliced pepperoni

Basic pizza sauce: Cook 1 clove garlic in 1 T. olive oil in a saucepan until fragrant—don't burn the garlic! Add a 14.5 oz can of crushed tomatoes and simmer, uncovered, 10 minutes until thickened.

3 cups shredded part-skim mozzarella cheese

Turn oven to 200 degrees, then turn off once that temperature is reached. Mix milk, sugar, and oil in measuring cup. Mix flour, yeast, and salt in standing mixer fitted with dough hook. Turn machine to low and slowly add milk mixture. After dough comes together, increase speed to medium-low and mix until dough is shiny and smooth, about 5 minutes. Turn dough onto lightly floured counter, gently shape into ball, and

place in greased bowl. Cover with plastic wrap and place in warm oven until doubled in size, about 30 minutes.

Coat two 9-inch cake pans with 1 $\frac{1}{2}$ tablespoons of oil each.

To shape and top the dough: Transfer dough to lightly floured counter, divide in half, and lightly roll each half into ball. Working with 1 dough ball at a time, roll and shape dough into 9 $\frac{1}{2}$ -inch round and press into oiled pan. Cover with plastic wrap and leave on counter about 20 minutes until dough is puffy. Meanwhile, heat oven to 400 degrees.

Place the pepperoni between paper towels on a plate and microwave about 30 seconds. This gets rid of lots of that pepperoni grease that usually just leaves pizza with an oil slick.

Remove plastic wrap from dough. Ladle sauce on each pizza, leaving $\frac{1}{2}$ -inch border around edges. Sprinkle each with 1 $\frac{1}{2}$ cups cheese and top with pepperoni. Bake until cheese is melted and pepperoni is browning around edges, about 20 minutes. Remove from oven; let pizzas rest in pans for 1 minute. Using spatula, transfer pizzas to cutting board and cut each into 8 wedges. Serve.

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