

# Detroit Style Pizza

## Ingredients

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- 2 1/2 c Bread Flour (or 300 grams)
- 1 1/2 t Yeast
- 1 t Salt
- 1 c Warm Water
- 4 T Olive Oil
- 2 clv Garlic (chopped)
- 1 T Italian Seasoning
- 28 oz Crushed Tomatoes
- 1 T Sugar
- 8 oz Pepperoni (thick sliced)
- 6 oz Mozzarella Cheese (cut into 1/2" cubes)
- 6 oz Cheddar (cut into 1/2" cubes)

## Instructions

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1. In the bowl of a stand mixer with dough attachment add bread flour, yeast, salt, and water. Turn the mixer onto low and wait until shaggy dough forms. Cover the dough, allow it to rest for 10 minutes, then knead it again until it becomes smooth and elastic about 10 minutes. Form the dough into a ball, place it into a lightly-greased bowl, cover, and allow to rest until doubled, about 2 hours.
2. Drizzle 2 tablespoons of olive oil into a metal 9" x 13" pan. Gently stretch the dough into the edges and corners of the pan until it starts to shrink back and won't stretch any farther. Cover the pan, and allow the dough to rest and relax for 20 minutes. Repeat the rest one more time, if necessary, until the dough fills the

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bottom of the pan.

3. Cover the dough and allow it to rest for 45 minutes. In the meantime, position a rack at the lowest position of the oven, and preheat the oven to 500°F.

4. Heat 2 tablespoons olive oil in a saucepan over medium heat until shimmering. Stir in the garlic and Italian seasoning, cooking until fragrant, about 30 seconds. Add the tomatoes and sugar, bring to a simmer, and cook until the juices have reduced significantly and you have about 3 cups of sauce, about 20 minutes. Remove the sauce from the heat and set aside.

5. Gently press the dough down with your fingers to release some larger air bubbles. Top the dough with an even layer of pepperoni, followed by the

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cubed cheeses making sure to spread them to the edges of the pan. Dollop the sauce over the surface of the pizza or spread it into three lengthwise rows.

6. Transfer the pizza to the bottom rack of the oven, and bake until the cheese is bubbly and the edges have turned nearly black, about 12 to 15 minutes. Remove the pizza from the oven, run a spatula around the edges to loosen it from the pan, and let it rest for 10 minutes, or until you can handle it. Transfer the pizza to a cutting board, cut, and serve.