

Pan Pizza

Ingredients

2 1/3 c Bread Flour
1 t Sugar
2 t Salt
1 t Yeast
1 c Warm Water
2 t Olive Oil (plus 3 tablespoons)
2 1/2 c Mozzarella (shredded)
1/2 c Pizza Sauce
2 oz Pepperoni
1/4 c Parmesan

Instructions

- 1.Mix bread flour, sugar, salt, yeast, warm water and 2 teaspoons olive oil in a large bowl until just mixed, cover, and let sit, in the fridge, for 8-16 hours.
- 2.Spread 3 tablespoons oil over the bottom of a 12-inch cast iron skillet, transfer the dough to the pan and spread it over the bottom, by pressing it out with your fingers, before letting it sit for 1 hour at room temperature.
- 3.Preheat oven to 500 degrees. Sprinkle half of the mozzarella over the dough, making sure to cover the edges so that the cheese melts down around the crust on the side of the pan.
- 4.Spread the pizza sauce over the cheese, followed by the remaining mozzarella and parmesan cheese and the pepperoni (or your favorite pizza

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toppings). Bake in the preheated oven, on the bottom rack, until the cheese is golden brown and bubbling, about 10-15 minutes.

5. Check the bottom, by lifting up the edge with a spatula, and if itâ€™s not a deep golden brown and crispy, transfer to the stove and cook until the bottom is crispy!

6. Run a knife around the edge of the pan and transfer to a cutting board before slicing and enjoying!