

# Homemade Pan Pizza

*makes two 10-inch pan pizzas  
serves 4-6*

## Ingredients

- 1 pizza dough {*recipe below*},  
divide in half to make two 10" pizzas
- 12-16 oz mozzarella cheese, grated
- 6-8 tablespoons pizza sauce {*more if needed*}
- 4 tablespoons olive oil
- pizza toppings {*peperoni, sausage, mushrooms, olives, tomatoes...*}

## Instructions

*preheat oven to 425°F*

1. Place the dough on a generously floured surface and knead into a smooth ball. Divide the dough in half, form two round balls, cover each loosely with plastic wrap, let them rest for 10-15 minutes.
2. Add 2 tablespoons of olive oil to each pan and coat the surface {it will help to keep the dough from sticking to the pan}.
3. Two methods to shape the dough into a pizza:  
Method 1, roll the dough out with a rolling pin and transfer it into the pan and adjust it to fit.  
Method 2, place the dough in the pan, with your floured fingertips press and stretch it out from the center.  

*If the dough becomes sticky, sprinkle the dough/hand/rolling pin with more flour.*
4. Top each pizza with 3-4 tablespoons pizza sauce, 6-8 ounces of cheese, and your favorite toppings.
5. Bake pizza for 20-25 minutes until crust is golden brown and cheese melted.



## Overnight - Pan Pizza Dough

*You can substitute all-purpose flour for bread flour or use half all-purpose and half bread flour. I have tried all three ways and the pizzas turned out great. Bread flour is higher in gluten and will make the pizza crust crispier.*

## Ingredients

- 3 cups bread flour {*can substitute all-purpose flour*}
- 1 ½ cups water
- 1 ½ teaspoons salt
- 1 teaspoon sugar
- ½ teaspoons yeast
- olive oil/cooking spray to coat the container

## Instructions

1. In a large mixing bowl combine all the ingredients and stir until a sticky dough forms.
  2. Transfer dough to an oiled bowl/resealable bag and cover bowl with plastic wrap or seal the bag, set aside and let it rise 12-18 hours or overnight.
- To use the dough at a later date,** put it in the refrigerator for up to five days until needed.