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Pizza

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The recipe below makes one pizza the size of a $\frac{1}{2}$ sheet pan. We typically make at least a double batch or more.

Ingredients

Crust

- 1 TBS rapid rise yeast
- 1 tsp white sugar
- 1 cup warm water (120-130°F)
- 2½ cups bread or all purpose flour
- 2 TBS olive oil
- 1 tsp salt
- 1 TBS Italian herb blend

Toppings

- ~10oz Low moisture mozzarella cheese



- Sauce
 - 8oz pasta sauce (1/3 of 24oz can)

- 2oz tomato paste (1/3 of 6oz can)
- Your choice of toppings (~amount per pizza)
 - Italian sausage (1lb)
 - green pepper (1)
 - jalapeno (1)
 - black olive (1/4 can)
 - onion (1/2)
 - pepperoni

Method

1. Add all dry crust ingredients to a large bowl, combine olive oil to warm water then pour over dry



ingredients

2. Use wooden spoon to combine and stir until a shaggy dough forms, turn out onto counter and knead until you get a smooth dough (2-4 minutes)
3. Set dough back in the bowl and let rest for 10 minutes
4. Prep toppings by cutting vegetables, and precooking meat
5. Turn dough out onto counter and roll to same size as cooking pan, this quantity is perfect for a 1/2 sheet pan, grease your pan (we also use a silicone mat) and transfer dough into pan.
6. Roll edges to fit in pan and form a small crust
7. Top with sauce, cheese, and whatever other toppings you've chosen
8. Bake for 20-30 minutes until bottom of crust is browned; vegetables increase cooking time
9. Remove from oven and let rest for ~5 minutes before cutting and serving

Notes

Inspired by: <https://www.allrecipes.com/recipe/20171/quick-and-easy-pizza-crust/>

From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

Permanent link:
<https://wiki.cookie mountain.org/doku.php?id=recipes:pizza&rev=1603053616>

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