
Pan Pizza

Dough Ingredients

2 t sugar
1 envelope (¼-ounce) yeast
2 C warm water - 105 - 115°F
2 T butter, melted
2 t salt
4 C flour

Topping Ingredients

1 can (14½-ounces) Contadina diced tomatoes - marinara style
12 slices (9-ounces) Mozzarella cheese
2-ounces pepperoni, sliced thin **or** roasted red peppers, sliced thin
1½ t dried oregano
Fresh ground pepper
¼ C freshly grated Parmesean cheese
2 T olive oil

Procedure

Dissolve sugar and yeast in water bowl of electric mixer. Let sit until creamy and small bubbles form, about 10 minutes. Add butter, salt and 1 cup of the flour. Mix on low speed with dough hook attachment until combined. Add remaining flour, about ½ cup at a time; mix about 2 minutes or until dough clings to hook and clean sides of bowl. Knead 2 minutes longer. Place dough in lightly oiled bowl, turn dough to oil top; cover with plastic wrap. Let rise at room temperature until double in size; about 1½ hours. Punch dough down; cover with plastic wrap; let rest 5 minutes. Heat oven to 400°F. Stretch and press dough into 17"x12" baking sheet. Prick dough with fork. Spread crushed tomatoes over dough. Top with Mozzarella. Add pepperoni and olives. Sprinkle with oregano, pepper and Parmesean. Drizzle olive oil over top. Bake on lowest rack until browned, about 35 minutes. Turn off oven and slide pizza off pan, setting directly on oven rack. Leave in oven 5 minutes. Remove to cutting board; cut into squares.

