

## Sheet Pan Pizza Recipe

Serves 16 big squares

### Dough:

- 7 g active dry yeast
- ¼ tsp sugar
- 1¼ cup warm water, about 90-110 degrees
- 1½ tsp salt
- 3 tablespoon olive oil, plus ¼ cup for the pan
- 420 – 480 g all-purpose flour

### Sauce:

- 2 T extra-virgin olive oil
- 3 cloves garlic, roughly chopped
- 1 T dried oregano
- ½ tsp dried red pepper flakes, or more to taste
- 1 (400 g) can whole peeled tomatoes
- 1 tsp salt

### To Assemble and Bake:

- 450 g sliced deli-style mozzarella cheese
- 170 g pepperoni, cut into ⅛-inch slices
- 113 g Pecorino Romano cheese, grated

1. Warm the water (Microwave for 30 seconds - 1 minute).
2. Dissolve the **yeast** and **sugar** in the water in a small mixing bowl or measuring cup. Proof the yeast until it is foamy, about 3-5 minutes.  
*For SAF instant yeast, skip this step and just add yeast to ingredients in Step 3 below)*
3. In the bowl of a stand mixer with the dough attachment on, pour in the **yeast** mixture (or just the yeast), **salt**, **3 T olive oil** and **420 g flour**. Turn mixer on medium and mix until no combined and now flour streaks remain (**about 4 minutes**).
4. Slowly add in the additional **60 g flour** and mix for (**about another 2 minutes**). Remove the dough from the mixing bowl and transfer to a well-floured surface.
5. Knead by hand until smooth and elastic and form into a shape resembling a rectangle.
6. Coat a 30x 43-cm sheet pan with **59 ml olive oil**.
7. Transfer dough into the oiled pan and cover with loosely with plastic wrap. Let rest until it has doubled in size (**1 hour for the instant yeast, 2 hours for regular yeast**).
8. After it has risen, punch down the dough and form it to fit the entire pan, edge-to-edge. Dimple the crust with your fingertips as you form into the pan and carefully prick carefully with a fork.



*(The fork pricking is to prevent the crust from bubbling up, only gently prick it, don't poke all the way through the dough – I made a total of 12 pricks.)*

If the dough is resistant to reach the corner, allow it to rest a few minutes and try again. Cover pan with the plastic wrap and allow it to rest another hour.

9. Preheat the oven to **288°C**, making sure the bottom rack of your oven is set to its lowest level.

#### **Make the sauce:**

10. Sauté **garlic** in the **olive oil** in a medium sauce pan over **medium-high heat** until fragrant (**2 minutes**) then add in the **oregano** and **red pepper flakes** **tomatoes** and **salt**, stir and **cook for 2 minutes**, then remove from heat.
11. Use an immersion blender to blend contents in the pot or pour contents into a blender and blend until smooth and no large chunks remain.
12. Remove plastic wrap from the pizza dough and place slices of **mozzarella cheese** down, then spread **sauce** over the cheese. Place slices of **pepperoni** over the pizza and then sprinkle with **Pecorino Romano cheese**.
13. Place the baking sheet on the lowest rack in the oven and **bake for about 10-15 minutes**, until the crust is crispy and lightly browned.

#### **Make Ahead Tips**

The dough will keep in the refrigerator for up to 2 weeks. After 2 days, tightly cover the dough in its bowl with plastic wrap to keep the surface of the dough from drying out. You can also freeze the dough in well-wrapped 225 g balls for up to 3 weeks. Thaw overnight in the refrigerator before using.

**Whole-wheat dough variation:** Substitute 142 g whole-wheat flour for the same weight of unbleached all-purpose flour, and add 2 T additional water.

**Cornmeal dough variation:** Substitute 142 g stone-ground yellow cornmeal for the same weight of unbleached all-purpose flour, and add 1 T additional olive oil.