

Pull-Apart Pizza Bread

YIELD: ONE 10 1/4" ROUND BREAD

This recipe is endlessly customizable and make-ahead friendly so you can pull it off on a weeknight. Use your favorite cheese and toppings.

INGREDIENTS

DOUGH

3 cups (372g) Pizza Flour Blend
1 1/4 cups (284g) water, lukewarm
2 tablespoons (25g) olive oil
1 tablespoon King Arthur Pizza Dough Flavor
1 1/4 teaspoons (8g) table salt
1 teaspoon SAF Red Instant Yeast

FOR THE PAN

1 tablespoon olive oil
3 tablespoons (20g) Parmesan cheese, grated

TOPPINGS

1 tablespoon King Arthur Better Cheddar Cheese Powder
2 tablespoons (10g) King Arthur Pizza Seasoning
1 cup (113g) grated cheese of your choice (mozzarella, fontina, pepper jack, cheddar, etc.)
1 cup toppings (diced pepperoni, artichokes, roasted veggies, sausage, chopped banana peppers, etc.)

INSTRUCTIONS

- For the dough:** In the bowl of a stand mixer, combine all dough ingredients. With the flat beater, mix on high speed for 2 minutes, then switch to dough hook and knead at medium speed for 7 minutes until smooth and quite soft; dough will not pull away cleanly from sides of bowl.
- Transfer to a large lightly greased bowl or container (like a 2-quart Dough Rising Bucket), cover, and let rise for 45 minutes then refrigerate for at least 4 hours or up to 36 hours.
- For assembly:** Grease the bottom and sides of a 10 1/4" Field No.8 Skillet with olive oil and generously sprinkle with Parmesan.
- In a large bowl, combine cheese powder and pizza seasoning. Transfer dough to well-floured surface and press into a rough 9" x 13" rectangle. Cut into 1" squares with a pizza cutter or sharp knife.
- Transfer dough squares to the large bowl and toss to coat with the seasonings. Add cheese and toppings, tossing until evenly distributed. Transfer to prepared pan and let rise, covered, until puffy, about 1 hour.
- Toward the end of the rise, preheat the oven to 450°F.
- Bake for 22-26 minutes, until browned on top. Remove from the oven and cool for 5 minutes before serving warm.