

No-Knead Pan Pizza

YIELD: ONE 11" PIZZA

This easy pizza has an airy crust and plentiful toppings, but the best part is the cheese that crisps beautifully at the edges of the pan.

INGREDIENTS

CRUST

1½ cups plus 2 tablespoons (202g) Pizza Flour Blend
½ cup plus 2 tablespoons (142g) water, lukewarm
1 tablespoon (13g) olive oil
1 tablespoon (6g) Pizza Dough Flavor
1 teaspoon SAF Red Instant Yeast
¾ teaspoon table salt

ASSEMBLY

8 ounces (227g) tomatoes in purée, crushed
1 teaspoon King Arthur Pizza Seasoning
1½ cups (170g) shredded mozzarella cheese
2 ounces (57g) pepperoni slices
¼ cup (25g) grated Parmesan cheese

INSTRUCTIONS

1. Grease an 11"-diameter Deep Dish Pizza Pan.
2. **For the crust:** Weigh flour; or measure by gently spooning into a cup, then sweeping off excess. Stir all ingredients together to form a soft, sticky dough.
3. Let dough rise, covered, for 30 minutes.
4. Transfer dough to prepared pan and let rest, covered, for 10-15 minutes. Pat and stretch to cover bottom of pan and let rest, covered, for another 30 minutes.
5. Preheat oven to 425°F with a rack in center.
6. **For assembly:** Combine crushed tomatoes with Pizza Seasoning.
7. Cover dough with tomato mixture. Top with mozzarella, pepperoni, and Parmesan.
8. Bake for about 15 minutes, or until topping is bubbling and golden brown.
9. Remove pizza from oven and carefully lift it out of pan and onto a wire rack. Let cool for about 15 minutes before cutting and serving.

