

Skillet Pizza

Makes 8 slices, 250 calories each

I made this with Tom. The first time, the pie was too thick, so I reduced the amount of dough to 2/3 of the recommended recipe. I found the low-moisture pizza Mozzarella at Meijers in Michigan.

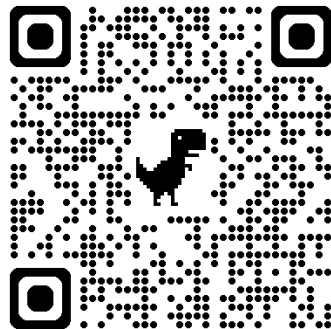
Ingredients:

- 2 cups (250 g.) of bread flour
- 1 1/2 tsp. Kosher salt
- 2/3 tsp. instant yeast
- 2 tsp. olive oil (in the dough)
- 2 Tbsp. olive oil
- 3 Tbsp. pizza sauce
- 1 cup Low-moisture mozzarella cheese
- Pepperoni, 20 slices



Equipment:

- 9" cast iron skillet
- Large bowl
- Plastic wrap



Skillet Pizza:

☑	Directions	Time
	Whisk together 2 cups bread flour, 1 1/2 tsp. kosher salt, and 2/3 tsp. instant yeast	2
	Heat 183 g. (10/12 cup, 13.3 Tbsp.) to room temperature	1
	Stir water into the flour and then stir in 2 tsp. olive oil	2
	Cover tightly with plastic wrap	1
	Allow to rise for 12-24 hrs.	12 hrs.
	Pour 2 Tbsp. olive oil into the skillet and coat the bottom and sides	1
	Gently punch down the dough and then transfer dough to the pan	1
	Flip the dough to coat both sides with oil	1
	Press dough to the edges of the pan. Press plastic wrap onto the surface of the dough.	2
	Wait to see if the dough stays spread out	15
	If necessary, press dough out to the edges of the pan through the plastic wrap	1
	Allow to rise	2 hrs.
	Preheat the oven to 500 degrees	30
	Spread 3 Tbsp. pizza sauce almost to the edge	2
	Tear mozzarella cheese into strips and press into the edge and against the pan. Tear remaining Mozzarella and place on the pizza.	2
	Distribute 20 slices of pepperoni	1
	Bake until top is crisp	18
	Remove from oven. Check the bottom. Brown bottom, if necessary, by placing skillet on a stove top burner.	2
	Allow to cool in the skillet	5
	Transfer to a cutting board. Cut into slices and serve.	2
	Total: 14 hr. rise time plus 1 hr. 27 min, labor	