



PennState Behrend

Chef Kyle's Detroit Style Pizza

Ingredients:

- 3 Tbs. olive oil
- 1 batch pizza dough (store bought or homemade, recipe follows)
- 8 oz. sliced pepperoni, about 1/8 inch thick
- 16 oz. brick cheese (or whole-milk mozzarella), cut into 1/2-inch cubes (shredded also works just fine)
- Pizza sauce (store-bought or homemade, recipe follows)



Making the Pizza:

Step 1. Position an oven rack in the bottom of the oven and preheat to the highest temperature setting, 500°F.

Step 2. Pour the oil in a large, square, metal cake pan. Put the pizza dough in the pan and gently stretch it out to fit so the dough reaches the corners. If the dough is being temperamental, set it aside for another 10 minutes to relax and try again. (I didn't have a large cake pan so I used a 9x9 pan and a loaf pan to use up all of my dough.)

Optional Step 3. I like to season my dough with Italian seasoning before putting my toppings on. You also want to give the dough some time to rise in the pan as well, about 20 minutes.

Step 4. Layer the pepperoni on the dough. Then lay the cheese cubes all over, especially around the perimeter up to the edge of the pan this creates crispy cheese crust. Spoon the pizza sauce on the top in 3 lines (Note: you do not need to use all the sauce we just made. Also, my kids got excited and flipped the pepperoni and cheese layers causing a discrepancy in my photo. That's ok it was still delicious)

Step 5. Bake in the ultra-hot oven until bubbly, golden, and a crispy cheese crust has formed, 10 to 15 minutes. Using a fish spatula, loosen up the edges and place on a cutting board. Slice into squares and serve!

Pizza Dough:

- 2 1/4 cups all-purpose flour
- 1 tsp salt
- 1 tsp rapid rise yeast
- 1 tsp sugar
- 1 cup warm water
- Olive oil for brushing the bowl and pan

Step 1. Put the flour, salt, yeast, and sugar in a stand mixer with a dough attachment.

Step 2. Add 1 cup warm water, then mix until a ball forms, about 1-2 minutes (if a ball does not form, add a bit more flour).

Step 3. Mix for another 2 minutes. Then roll into a tight ball and place in a lightly oiled bowl.

Step 4. Proof in a warm spot until the dough doubles in size, about 1-2 hours.

Pizza Sauce:

- 30 oz. Tomato Puree
 - 1/3 cup olive oil
 - 3 Tbs. Parm Cheese
 - 2 tsp pepper
 - 3 Tbs. sugar
 - 2 Tbs. parsley
 - 2 tsp salt
 - 1/2 Tbs. Garlic Powder
 - 2 tsp Oregano
- Mix the ingredients together.