



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

SICILIAN DEEP DISH PIZZA

CRUST

2 cups flour

½ teaspoon salt

1 package active dry yeast

2/3 cup warm water (110 – 115 degrees)

2 tablespoons vegetable oil

TOPPINGS

2/3 cup prepared pizza sauce

2 ounces sliced pepperoni

4 ounces (1 cup) shredded mozzarella cheese

1. Preheat oven to 400 degrees F. Coat 11 x 7-inch glass baking pan with no-stick cooking spray; set aside.
2. Place flour and salt in work bowl of food processor fitted with steel knife blade; pulse briefly to combine.
3. In 1-cup measure, dissolve yeast in warm water. Then add oil.
4. With machine running, slowly pour yeast mixture through feed tube. Continue processing until mixture pulls away from sides of work bowl and forms a ball of dough.
5. Pat dough into baking pan, pressing up sides to form crust. Pierce surface with fork.
6. Bake in 400 degree oven for 15 minutes.
7. Remove crust from the oven and reduce oven temperature to 350 degrees F.
8. Carefully spread pizza sauce over crust; top with pepperoni and cheese.
9. Return to oven and bake for 10 to 15 minutes or until crust is brown and cheese is melted. Make 6-8 servings.

