

Pepperoni Pizza (Bobby Flay's Recipe)

Day 1

Ingredients

3 ¾ cups flour, plus more for rolling

1 teaspoon sugar

1 envelope instant dry yeast

2 teaspoons kosher salt

1 1/2 cups warm water

2 tablespoons olive oil

Combine the bread flour, sugar, yeast and kosher salt in the bowl of a stand mixer and combine.

While the mixer is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time.

Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.

Label a baggie with your kitchen and hour. Spray LIGHTLY with cooking spray. Leave in your kitchen to rise. We will refrigerate your dough overnight.

Day 2

20 pepperoni slices

4 ounces mozzarella cheese

¼ cup pizza sauce

Preheat oven 425 degrees

Lightly spray pizza pan with cooking spray.

Roll your dough on a LIGHTLY floured surface until your crust is to the desired thickness.

Place your dough out on the pizza pan.

Top with pizza sauce, shredded cheese and pepperoni.

Bake 10-15 minutes or until the crust is golden brown