

Jenny's Homemade Pizza

I love thin crust pizza but mine has to be healthy & super crispy so my secret is a pan with holes. A Kitchenaid stand mixer does all the work but you can knead the dough by hand.

Dough:

1 1/2 cups bread flour
3/4 teaspoon Fleischmann's Rapid Rise yeast
3/4 teaspoon sugar
1/4 teaspoon salt
2/3 cup warm water (about 110°)
1 tablespoon olive oil

1. Place the flour, yeast, sugar & salt into a mixing bowl.
2. Add warm water and oil.
3. Combine and knead until dough is smooth and elastic (1 - 2 minutes with the mixer, 5 minutes by hand).
4. Place dough in a greased bowl, turning it to grease all sides.
5. Cover with plastic wrap and let rise in a warm place 1 hour until double.

Pizza:

2/3 cup pizza sauce
4 oz. part-skim mozzarella cheese, shredded
about 20 slices reduced fat turkey pepperoni

1. Set oven with bottom rack and preheat to 425° for 45 minutes.
2. Using 2 teaspoons olive oil, grease the entire surface of a 14" pizza pan (with holes).
3. Place pepperoni slices between double layers of paper towels, between 2 plates, and microwave for 30 seconds. Other toppings like mushrooms or peppers should be microwaved the same way (but for one minute) to remove moisture. Blot afterwards if necessary.
4. On a lightly floured surface, roll the dough into a 10-inch circle.
5. Stretch the dough by hand, using a closed fist, or letting the weight of the dough stretch it by hanging down.
6. Press the dough into the pan. Add sauce, cheese, and pepperoni.

Bake 15 - 20 minutes until edges are golden.