



## Deep Dish Pizza



### Toppings:

4 c shredded mozzarella cheese

pepperoni, ham, sausage, green pepper, red onions, olives, mushrooms, etc.

8 t pizza sauce\*\*

coarse salt for sprinkling

1 T melted butter (optional)

Combine yeast, sugar, salt and dry milk in large bowl. Add water and mix well. Let sit 2 minutes. Stir in oil. Add 3 cups flour and mix until incorporated. Gradually add more flour until soft dough forms and dough doesn't stick to the sides of the bowl. Knead until smooth. Pour 3 tablespoons oil into each pan and spread evenly. Divide dough into four equal portions and roll each portion into an 11-inch circle. Ease dough into pans, pressing dough to sides of pan so it will stay in place as it raises. Cover each pan with plate and let rise for 1 hour.

On each pizza, spread 1 cup cheese. Layer vegetable toppings followed by meat. Dot top with 2 teaspoons sauce. Sprinkle with coarse salt. Lower oven rack one notch and bake at 475°F for 8-11 minutes or until crust is golden brown. Remove from oven. Brush melted butter on crust if desired.

\*use four 8-inch cast iron pans (can use three 9-inch cake pans instead; divide dough into three equal portions)

\*\*I like to use Hunt's Four-Cheese Spaghetti Sauce and freeze the remaining sauce in half-cup portions for later

### Dough:

2¼ t yeast

1 T sugar

1 t salt

¼ c non-fat dry milk

1 1/3 c warm water

2 T oil

3½ - 4 c flour

additional ¾ c oil for pans\*