



Pizza Hut Pan Pizza



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 9 oz. oil for pans

Toppings:

¾ c pizza sauce*

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

3¼ c shredded mozzarella cheese

1 T melted butter (optional)

Note: Will need three 9-inch cake pans

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. Knead until smooth. Pour 3 oz. oil into each cake pan and spread evenly. Divide dough into three equal portions and roll each portion into 9-inch circle. Place in pans on top of oil. Cover each pan with plate and let rise for 1 - 1½ hours.

On each pizza, spread ¼ cup sauce to within 1 inch of edge. Sprinkle 1/3 cup cheese. Layer meat/vegetable toppings as desired. Sprinkle with additional ¾ cup cheese. Add additional toppings if desired. Bake at 475°F for 9-12 minutes or until crust is golden brown. Remove from oven. Brush melted butter on outer crust if desired.

*I like to use Hunt's Four-Cheese Spaghetti Sauce