

Jenny's Pepperoni Pizza

I love thin crust, super crispy pizza and those special pizza pans with holes really work! I make the dough from scratch and a KitchenAid stand mixer does all the work but you can also knead the dough by hand. Good news: Since making my video, I've learned that with the RapidRise yeast, the correct water temperature is 120 degrees and better news: No rising is necessary – just let the dough rest for 10 minutes and shape the pie. (this info is on the back of the yeast package)

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 (120°)
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. Cover with plastic wrap and let rest 10 minutes.

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°.
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.