

Detroit Style Pizza

Ingredients:

- 1 Tbs extra-virgin olive oil
- 2 ¼ cups all-purpose flour
- 1 ½ teaspoons active dry yeast
- 1 ½ teaspoons sugar
- 1 cup warm water
- ¾ teaspoon salt
- 10 ounces Monterey Jack cheese (shredded)
- Tomato Sauce (recipe below)

Directions:

1. Spray a 13 X 9-inch nonstick baking pan with cooking spray. Brush bottom and sides of pan with the tablespoon of olive oil
2. Using a stand mixer fitted with a dough hook, mix flour yeast and sugar on low speed for 10 seconds. With mixer running, slowly add the water and mix until dough forms and no dry flour remains, about 2 minutes. Scrape down the bowl as needed. Cover with plastic wrap and let stand for 10 minutes.
3. Add salt to the mixing bowl and knead dough on medium speed until the dough is smooth and clears the sides of the bowl, about 7 minutes. Transfer dough to the prepared pan, cover with plastic wrap and allow to rest for 15 minutes.
4. Press dough into corners of pan (oil fingers to make it easier, if necessary) and let rest until doubled in size, about 2 hours.
5. Preheat oven to 500 degrees F
6. Sprinkle cheese over dough evenly to the sides of the pan.
7. Spoon three (1 inch wide) strips of sauce over cheese evenly down the length of the pan.
8. Bake until cheese is melted and starting to brown, about 15 minutes.
9. Let pizza cool in pan on a rack for 5 minutes
10. Run a knife around edges of pan. Use large spatulas to loosen the whole pizza from the pan and transfer it to a cutting board. Cut into squares and serve.

Tomato Sauce Recipe

- 1 cup canned crushed tomatoes
- 1 Tbs extra virgin olive oil
- 1 Tbs chopped fresh basil
- 1 garlic clove, minced
- 1 teaspoon dried oregano
- ½ teaspoon sugar
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper

Directions: Combine all ingredients in a bowl (sauce can be refrigerated for up to 24 hours)

Recipe from **Cook's Country**