THE J.M. SMUCKER Co

Stuffed Crust Pizza

Makes 2 pizzas

Prep Time	Cook Time	Serves	Difficulty
1 hr	8 mins	N/A	N/A

Ingredients

- **Dough:**
- 1 cup (250 mL) warm water 100-110°F (38-43°C)
- 1 tsp (5 mL) active dry yeast
- 2 cups (500 mL) **Robin Hood®** 00 Style Pizza Flour

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- 1 tsp (5 mL) salt
- **Assembly:**
- 12 string cheese sticks, any type
- 1/2 cup (125 mL) pizza sauce
- 1 1/2 cups (375 mL) shredded cheese
- toppings of your choice
- 1 tbsp (15 mL) cornmeal

Directions

Step 2:

Place pizza stone* on highest oven rack if using. If using conventional pan, dust with cornmeal and set aside. Meanwhile, preheat oven to 500°F (260°C).

*Pizza stone recommended.

Step 3:

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add flour and salt. Beat on low speed 1 minute, increase to medium high and beat 2 minutes. Dough will be sticky. Remove to greased bowl. Cover with plastic wrap and tea towel. Let rise in warm place 45-60 minutes or until doubled.

If the dough is too sticky, very generously flour the counter and surface of dough and knead in gently until absorbed and easier to handle.

Step 5:

Punch down dough and remove to floured surface. Divide in two. Working with 1 piece at a time, roll dough to 12” (30 cm) round. Transfer to cornmeal covered pizza wheel or prepared pan. Place 6 cheese sticks around perimeter of dough, leaving a 1” (2.5 cm) border from edge. Fold dough over cheese sticks and press to seal. Spread centre with pizza sauce, top with shredded cheese and additional toppings if using.

Step 6:

Bake in preheated oven 6-8 minutes or until crust is golden and cheese is bubbly. Repeat with remaining dough.

Images

