THE J.M. SMUCKER Co

Heart Shaped Pizza

Makes 2 pizzas - 12" (30 cm)

Prep Time	Cook Time	Serves	Difficulty
15 mins	8 mins	N/A	N/A

Ingredients

- 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
- 20-24 pieces of pepperoni, divided
- 1 tbsp (15 mL) cornmeal
- 1/2 cup (125 mL) pizza sauce, divided
- 2 cups (500 mL) mozzarella cheese, shredded, divided

Directions

Step 1:

Preheat oven to 550°F (285°C), or highest temperature possible.

Step 2:

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. Place on top of preheating stove and let rise 45-60 minutes.

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 3:

Meanwhile, cut pepperoni into heart shaped pieces using 1" or 2" (2.5 cm or 5 cm) heart shaped metal cookie cutters. Set aside.

Step 4:

Remove dough to a lightly floured surface. Divide dough in two. Round into a ball and hand stretch, turning over, if necessary, to ensure dough does not stick. Form a 12" (30 cm) round, leaving the edges higher than the middle to form crust. If dough is too elastic, let rest 2 minutes.

Step 5:

Sprinkle baking sheet with 1 tbsp (15 mL) cornmeal. Place dough on cornmeal covered surface, ensuring that it does not stick. Form bottom of heart by pulling the bottom of the crust into a point. Form the top of the heart by dragging the top centre of the dough towards the middle of the dough.

Step 6:

Top with 1/2 of sauce and cheese. Place pepperoni hearts over the cheese. Bake in preheated oven 7-8 minutes or until cheese is bubbly and crust is golden. Remove. Let sit 2 minutes, cut, and serve. Repeat with remaining dough ball.

Step 7:

For long ferment method, prepare dough as directed, but do not shape dough. Place dough balls in floured container, cover

and refrigerate up to 3 days. Proceed as directed in recipe.

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