THE J.M. SMUCKER Co

Cast Iron Pizza

Prep Time	Cook Time	Serves	Difficulty
1 hr	13 mins	4	N/A

Ingredients

- **Dough:**
- 1 tsp (5 mL) sugar
- 1 tsp (5 mL) active dry yeast
- 1/4 cup (50 mL) warm water
- 2 tbsp (30 mL) olive oil
- 1 tsp (5 mL) salt
- 1/2 cup (125 mL) warm water
- 2-2 1/4 cups (500-550 mL) **Robin Hood®** Best for Bread Homestyle White Flour

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- **Cooking:**
- 1/4 cup (50 mL) olive oil, divided
- **Toppings:**
- 1/2 cup (125 mL) pizza sauce
- 2 cups (500 mL) shredded mozzarella cheese
- topping suggestions: pepperoni, prosciutto, figs, onions, peppers, mushrooms etc.

Directions

Step 1:

Dissolve sugar and yeast in warm water in large bowl of electric mixer. Let sit until foamy. Add remaining ingredients and 2 cups (500 mL) flour. Beat on low speed until incorporated and then high speed until a soft dough forms. Continue adding flour, a little at a time, until dough holds together but is still sticky. Place dough in greased bowl and turn to grease top. Cover with plastic wrap and tea towel and let rise in warm place until doubled, about 1 hour. Punch down dough on lightly floured surface close to stovetop and divide in two. Roll each half to 11” (28 cm) round. Cover with towel and let rest while preparing pan.

Step 2:

Preheat oven to 500°F (260°C).

Step 3:

Place 10” (25 cm) cast iron pan on burner over high heat for 2-3 minutes or until very hot. Turn off heat. Carefully drizzle pan with about 1 tbsp (30 mL) olive oil. Spread oil around bottom and up sides of pan using tongs and a paper towel. Carefully place dough in hot pan and use a spoon to press into place if necessary. Drizzle dough with about 1 tbsp (30 mL) olive oil and then quickly spread with pizza sauce. Top with desired toppings. Turn on burner to medium - low and cook 2 minutes. Place pan in preheated oven. Bake 5-8 minutes or until cheese is bubbling and crust is golden. Cool slightly, remove from pan and serve. Repeat with remaining dough.

Images

