

## Detroit-Style Pizza at Home (Crispy Cheesy Edges)

Detroit-Style Pizza: A Slice of Home



**OVEN**  
**500°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

- 2 cups all-purpose flour
- 1 cup warm water
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 packet (2 1/4 teaspoons) active dry yeast
- 1 tablespoon olive oil
- 2 cups shredded mozzarella cheese
- 1 cup pizza sauce
- Your choice of toppings (pepperoni, bell peppers, onions, etc.)

### DIRECTIONS

1. In a small bowl, combine warm water, sugar, and yeast. Let it sit for about 5 minutes until frothy.
2. In a large mixing bowl, combine flour and salt. Add the yeast mixture and olive oil, mixing until a dough forms.
3. Knead the dough on a floured surface for about 5 minutes until smooth. Place it in a greased bowl, cover, and let it rise for 1 hour.
4. Preheat your oven to 500°F (260°C). Grease a rectangular baking pan.
5. Once the dough has risen, stretch it to fit the pan. Layer the cheese on the bottom, followed by your toppings, and then pour the sauce on top.
6. Bake for 20-25 minutes until the edges are golden brown and crispy.
7. Let it cool for a few minutes, slice, and enjoy!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/detroit-style-pizza-at-home-crispy-cheesy-edges/>