

## Bring Back the Flavor: Homemade School Pizza Recipe for the Win

The School Pizza Recipe ?



**OVEN**  
**475°F**

**TIME**  
**12 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 pizza dough (store-bought or homemade)
- 1/2 cup pizza sauce (or marinara sauce)
- 2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1/2 tsp dried oregano
- 1/2 tsp garlic powder
- 1/4 tsp crushed red pepper flakes (optional)
- Olive oil for brushing
- Fresh basil leaves for garnish (optional)

### DIRECTIONS

- 1. Preheat the Oven::** Set your oven to 475°F (245°C). If using a pizza stone, place it in now to heat up.
- 2. Roll the Dough::** On a lightly floured surface, roll out the pizza dough to your preferred thickness. Transfer to a greased baking sheet or hot pizza stone.
- 3. Add Sauce & Toppings::** Spread pizza sauce evenly over the dough, leaving a small border. Top with shredded mozzarella and grated Parmesan. Sprinkle oregano, garlic powder, and red pepper flakes (if using) over the cheese.
- 4. Bake::** Bake for 10-12 minutes, or until the crust is golden and the cheese is melted and bubbling.
- 5. Finish::** Brush crust edges with olive oil right out of the oven for flavor and shine. Top with fresh basil leaves if desired, slice, and serve hot.

### TIPS FOR SUCCESS

Don't overload the sauce or toppings - a light hand keeps the crust from getting soggy.

Preheat your baking surface if using a stone or steel to get a crispier bottom.

Let the pizza rest a few minutes before slicing for clean cuts and less cheese pull mess.

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

Original recipe: <https://chefmaniac.com/bring-back-the-flavor-homemade-school-pizza-recipe-for-the-win/>