

The Ultimate Homemade Pizza Recipe for Cheese-Lovers & Crust Fans

Delicious Homemade Pizza Recipe - A Slice of Pure Comfort ?



OVEN
475°F

TIME
5 min

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INGREDIENTS

For the Dough:

2½ cups all-purpose flour

1 tsp sugar

1 tsp salt

2... tsp active dry yeast (1 packet)

1 cup warm water

2 tbsp olive oil or vegetable oil

For the Toppings:

¾ cup pizza sauce (store-bought or homemade)

2 cups shredded mozzarella cheese

Toppings of your choice: pepperoni

mushrooms

bell peppers

onions

sausage

olives, etc.

DIRECTIONS

1. **Make the Dough::** In a large mixing bowl, combine warm water, sugar, and yeast. Let it sit for about 5 minutes, until foamy.
2. Add in the flour, salt, and oil.
3. Stir until a shaggy dough forms, then knead on a floured surface for 8-10 minutes until smooth and elastic.
4. Place the dough in a greased bowl, cover, and let rise in a warm place for 1 hour, or until doubled in size.
5. **Shape the Dough::** Preheat your oven to 475°F (245°C).
6. If using a pizza stone, place it in the oven to preheat.
7. Punch down the dough and roll it out on a floured surface to your desired thickness.
8. Transfer to a pizza peel, baking sheet, or parchment if you don't have a stone.
9. **Add Toppings::** Spread the pizza sauce evenly over the crust.
10. Sprinkle on mozzarella cheese, then add your favorite toppings.
11. **Bake::** Bake for 10-12 minutes, or until the crust is golden and the cheese is bubbly and slightly browned.
12. Let cool for a few minutes, then slice and serve.

SWAPS & NOTES

& Swaps Flour: Bread flour yields a chewier crust; all-purpose is great for beginners.

Cheese: Add some provolone, parmesan, or smoked gouda for extra flavor.

Sauce: Use marinara in a pinch, or add garlic powder and oregano to canned sauce.

Toppings: The sky's the limit - even pineapple if you dare ?.
? Step-by-Step Instructions 1.

TIPS FOR SUCCESS

Preheat your oven thoroughly - high heat is key to a crisp crust.

Don't overload with toppings or the center may turn soggy.

Add fresh basil, chili flakes, or a drizzle of olive oil after baking for a pro touch.

Make dough in advance and refrigerate for up to 24 hours for deeper flavor.

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

Original recipe: <https://chefmaniac.com/the-ultimate-homemade-pizza-recipe-for-cheese-lovers-crust-fans/>