

Ultimate Pepperoni Pizza with Crispy Crust and Gooey Cheese

is everything you crave in a Friday night dinner or game-day party bite.



OVEN
475°F

TIME
5 min

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INGREDIENTS

For the Dough:

2 ½ cups all-purpose flour

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

¾ cup warm water

1 tbsp olive oil

1 tsp sugar

1 tsp salt

For the Toppings:

¾ cup pizza sauce

2 cups shredded mozzarella cheese

20-25 slices of pepperoni

1 tsp dried oregano

1 tsp black pepper

DIRECTIONS

- 1. Make the Dough:** In a mixing bowl, dissolve the yeast and sugar in warm water. Let it sit for 5 minutes until foamy. Add in the flour, olive oil, and salt. Knead the dough for 8-10 minutes until it becomes smooth and elastic. Place it in a greased bowl, cover with a damp towel, and let rise for about an hour, or until doubled in size.
- 2. Roll Out the Crust:** Preheat your oven to 475°F (245°C). Punch down the dough and roll it out into a 12-14 inch round. Transfer it to a lightly greased or parchment-lined baking tray.
- 3. Add Sauce & Toppings:** Spread the pizza sauce evenly over the dough, leaving a slight border around the edges. Sprinkle on the mozzarella cheese, and arrange the pepperoni slices evenly. Finish with a dash of oregano and black pepper.
- 4. Bake:** Bake for 12-15 minutes, or until the crust is golden brown and the cheese is melted and bubbling.
- 5. Slice & Serve:** Remove from the oven and let cool for a couple minutes before slicing. Serve hot and enjoy every cheesy, pepperoni-loaded bite.

SWAPS & NOTES

Use a 1:1 gluten-free flour blend and add a bit more moisture to the dough.

Cheese Lovers: Swap in some provolone or gouda for more depth.

Add Heat: Crushed red pepper or sliced jalapeños work great here.

Make It Meatier: Crumbled cooked sausage or chopped bacon are tasty add-ons. ??? Step-by-Step Instructions 1 Make the Dough In a mixing bowl, dissolve the yeast and sugar in warm

water.

TIPS FOR SUCCESS

Use a Pizza Stone: If you have one, preheat it in the oven and bake your pizza directly on it for extra-crispy crust.

Don't Overload: Too many toppings can make your pizza soggy.

Stick to a balance of sauce, cheese, and meats.

Rest Before Cutting: Letting the pizza sit for 2-3 minutes helps the cheese settle and keeps it from sliding off. ?

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

Original recipe: <https://chefmaniac.com/ultimate-pepperoni-pizza-with-crispy-crust-and-goey-cheese/>