

## Classic Pepperoni Pizza: The Ultimate Homemade Recipe

1 1/2 cups shredded mozzarella cheese



**OVEN**  
**475°F**

**TIME**  
**15 min**

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### INGREDIENTS

1 ball pizza dough

1/2 cup pizza sauce

1 1/2 cups shredded mozzarella cheese

20-25 slices pepperoni

Olive oil (for brushing)

Dried oregano (optional)

Swaps and Notes:

**Dough:** Use store-bought dough for convenience, or try making your own for a more authentic touch.

**Cheese:** Feel free to mix in other cheeses like provolone or parmesan for added flavor.

**Pepperoni:** Turkey pepperoni is a leaner alternative, or try spicy salami for a kick.

**Herbs:** Fresh basil can be used instead of dried oregano for a fresh taste.

Step-by-Step Instructions:

**Preheat Oven:** Set your oven to 475°F (245°C).

Lightly oil a pizza pan or stone.

**Prepare Dough:** Roll out the dough into a 12-inch circle and place it on the prepared pan.

**Add Sauce:** Spread the pizza sauce evenly over the dough, leaving a small border around the edges.

**Add Cheese and Pepperoni:** Sprinkle the shredded mozzarella over the sauce, then arrange the pepperoni slices on top.

**Season and Oil:** Brush the crust edges with olive oil and sprinkle with dried oregano if desired.

**Bake:** Place the pizza in the oven and bake for 12-15 minutes, or until the crust is golden and the cheese is bubbly.

**Serve:** Let the pizza cool slightly, then slice and serve.

**Tips for Success:**

**Preheat Your Oven:** A hot oven ensures a crispy crust.

**Use a Pizza Stone:** If available, a pizza stone can help achieve an evenly cooked crust.

**Don't Overload:** Avoid adding too many toppings, which can make the pizza soggy.

**Monitor Baking Time:** Keep an eye on the pizza to prevent burning, especially the crust edges.

**Serving Suggestions & Pairings:**

**Storage & Leftover Tips:**

**Refrigerate:** Store leftover slices in an airtight container in the refrigerator for up to 3 days.

**Freeze:** Wrap slices individually and freeze for up to a month. Reheat in the oven for best results.

**Reheat:** Warm leftovers in a 375°F oven for 10 minutes to maintain crispiness.

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**Final Thoughts:**

## DIRECTIONS

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- 2. Prepare : Dough:** Roll out the dough into a 12-inch circle and place it on the prepared pan.
- 3. Add : Sauce:** Spread the pizza sauce evenly over the dough, leaving a small border around the edges.
- 4. Add : Cheese and Pepperoni:** Sprinkle the shredded mozzarella over the sauce, then arrange the pepperoni slices on top.
- 5. Season and : Oil:** Brush the crust edges with olive oil and sprinkle with dried oregano if desired.
- 6. Bake:** Place the pizza in the oven and bake for 12-15 minutes, or until the crust is golden and the cheese is bubbly.
- 7. Serve:** Let the pizza cool slightly, then slice and serve.
- 8. Tips for Success: Preheat Your Oven:** A hot oven ensures a crispy crust.
- 9. Use a : Pizza Stone:** If available, a pizza stone can help achieve an evenly cooked crust.
- 10. Don't : Overload:** Avoid adding too many toppings, which can make the pizza soggy.
- 11. Monitor : Baking Time:** Keep an eye on the pizza to prevent burning, especially the crust edges.
- 12. Serving Suggestions & Pairings:** Pair your homemade pepperoni pizza with refreshing beverages like This Blueberry Lemonade or a classic Classic Margarita. For side dishes, consider a fresh green salad or garlic bread to complement the rich flavors of the pizza.
- 13. Storage & Leftover Tips: Refrigerate:** Store leftover slices in an airtight container in the refrigerator

for up to 3 days.

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15. Reheat: Warm leftovers in a 375°F oven for 10 minutes to maintain crispiness.
16. More Recipes You'll Love: If you enjoyed this classic pepperoni pizza, you might also like:
17. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
18. This : Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor
19. This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort
20. Final Thoughts: Making a classic pepperoni pizza at home is a rewarding experience that brings the joy of cooking and the satisfaction of a delicious meal. With simple ingredients and straightforward steps, you can create a pizza that's sure to become a household favorite. Give it a try and enjoy the delightful flavors of homemade pizza!
21. If you try this recipe, I'd love to hear your thoughts. Leave a comment or tag @ChefManiac on social media. For more delicious recipes and cooking tips, follow along and stay inspired in the kitchen.

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/classic-pepperoni-pizza-the-ultimate-homemade-recipe/>