

The School Pizza Recipe Everyone Remembers and Still Craves

The School Pizza Recipe - Don't Lose This Recipe



OVEN
400°F

TIME
15 to 20 min

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INGREDIENTS

For the Crust:

- 2 2/3 cups flour
- 3/4 cup powdered milk
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/4 cup vegetable oil or melted butter
- 1 cup warm water, adjusted as needed

For the Topping:

- 1/2 cup pizza sauce or tomato sauce
- 1 1/2 cups shredded mozzarella cheese
- Toppings of choice, such as pepperoni, vegetables, or cooked meats

DIRECTIONS

1. Preheat your oven to 400°F (200°C).
2. In a large mixing bowl, combine the flour, powdered milk, sugar, baking powder, and salt.
3. Add the vegetable oil or melted butter along with the warm water. Stir until a soft dough forms.
4. Turn the dough out onto a lightly floured surface and knead gently until smooth.
5. Roll the dough out to fit a greased pizza pan or baking sheet.
6. Spread the pizza sauce evenly across the crust.
7. Sprinkle the shredded mozzarella evenly over the sauce.
8. Add your favorite toppings, keeping them in an even layer so the pizza bakes consistently.
9. Bake for 15 to 20 minutes, or until the crust is golden and the cheese is melted and bubbly.
10. Remove from the oven, let it cool slightly, then slice and serve.

SWAPS & NOTES

Powdered milk is one of the key ingredients in this crust because it helps give the dough that distinct soft, school-style texture.

It is one of the little details that makes this recipe special.

Vegetable oil keeps the crust tender and easy to work with, while melted butter adds a little more richness.

Either option works well, so use what fits the flavor you want.

TIPS FOR SUCCESS

Knead it just until smooth so the crust stays tender instead of tough.

If the dough feels too dry, add a little extra warm water, one tablespoon at a time.

If it feels too sticky, dust in a little extra flour until it becomes easy to roll out.

Greasing the pan well helps recreate that classic soft-bottomed pizza texture and prevents sticking.

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

Original recipe: <https://chefmaniac.com/the-school-pizza-recipe-everyone-remembers-and-still-craves/>