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Dawley Farm Village
at the Roundabout
cooksbakers.com

Detroit-style Pizza

Serves about 4

Give our tasty Detroit-style pizza recipe a try! Enjoy crispy, caramelized cheese edges, a hearty crust, layers of pepperoni, gooey Monterey Jack and mozzarella cheeses, all topped with a robust sauce. Experience the delicious taste of this Detroit classic right at home!

Pizza Dough Ingredients:

1 cup hot water (110°F)
1 packet instant yeast
1 teaspoon sugar
2-1/2 cups unbleached bread flour
1 teaspoon salt
2 tablespoons olive oil
2 tablespoons butter, melted

Filling and Topping Ingredients:

8 oz thinly sliced pepperoni
8 oz Monterey Jack cheese, diced into 1/2-inch cubes
8 oz Mozzarella cheese, shredded

Sauce Ingredients:

2 cloves garlic, minced
2 tablespoon olive oil
1 can (28 oz) crushed tomatoes
1 teaspoon dried basil
2 teaspoons dried oregano
1 teaspoon dried marjoram
1/2 teaspoon granulated onion
1/4 teaspoon fresh ground pepper
1 teaspoon Kosher salt
1 tablespoon sugar

Directions:

1. **Make the Dough:** Prepare the pizza dough by using a stand mixer with the dough hook attachment. Add the warm water to the bowl with the yeast, sugar, and 1 cup of the flour. Mix the dough mixture on low until combined. Add the salt, olive oil, melted butter and remaining flour.
2. Continue to knead the dough with the mixer and dough hook for about 5-10 minutes or until the dough is smooth and elastic.
3. Form the dough into a smooth ball and place into an olive oil-rubbed bowl. Cover with plastic wrap and let rise for 2 hours at room temperature.
4. Grease a dark, 10" x 14" Detroit-style pan with 2 tablespoons of olive oil. (In a pinch use a 9" x 13" pan.) Add the dough to the pan and lightly press the dough toward the edges. When the dough begins to shrink back, cover the pan with plastic wrap and let the dough rest for another 20 minutes at room temperature. After the second rise, press the dough again lightly toward the edges. If needed, let the dough rest a third time until you can easily stretch the dough to the edges.
5. **Make the Sauce:** While the dough is resting, prepare the sauce. In a saucepan, cook the garlic in the olive oil until fragrant -- about 30 seconds. Add the remaining sauce ingredients and stir together. Simmer for about 15-20 minutes, stirring occasionally.
6. Assemble the Za: Preheat the oven to 500 F.
7. When the dough is ready and easily covers the bottom of the pan, assemble the pizza! Lightly poke any large air bubbles in the dough with your fingertips. Add a layer of pepperoni. Top the pepperoni with cubed Monterey Jack cheese, then a layer of shredded mozzarella focused around the edges of the pie and a little on top of the entire pizza. Finish the pizza assembly with 3 vertical stripes of sauce ladled on top.
8. **Bake the Pizza:** Bake the pizza for 15-17 minutes or until bubbly, and the edges have begun to turn dark brown and caramelized.
9. Once baked, let the pizza rest for 10 minutes, then loosen the edges of the pizza with a butter knife. Carefully move the whole pizza to a cutting board to cut into rectangular pieces.
10. **Serve hot and enjoy!**