

"Chicago Deep Dish Copycat Pizza"

ingredients:

- 1 1/2 cups (11 oz) (scant) Water (room temperature- about 70-F to 80-F)
- 1 teaspoon (0.38 oz) White Granulated Sugar
- 2 1/4 teaspoons (0.25 oz) Active Dry Yeast (or 1 packet)
- 3 1/2 cups (18 oz) All-Purpose Flour (don't use bread flour, we want a biscuit like dough)
- 1 teaspoon (0.25 oz) Table Salt
- 1/2 cup (3.5 oz) Cooking Oil (8 Tbsp Corn or Canola oil and 2 Tbsp Olive Oil)
- Sprinkle of Parmesan cheese

directions:

- Add sugar and yeast to water, stir well. If not using instant yeast, allow the yeast to bloom in water for about 15-minutes. If using instant yeast, you can use the water mixture right away.
- Stir in flour and salt. Mix well.
- Stir in cooking oils.
- Mix for 1 minute then knead for 2 minutes. You can use a stand mixer or by hand. Add more flour or warm water, a Tablespoon at a time, as needed, to make a workable dough.
- Don't over-knead, we want a biscuit like dough for deep dish pizza.
- Form dough into a ball, place in a large mixing bowl, coat dough lightly with oil, cover bowl and let dough rise in a warm place for 6 hours.
- Punch down dough and allow it to rest 10 to 15 minutes.
- Assemble Pizza
- Roll out or press dough into a 12-inch deep-dish pizza pan. Press dough evenly onto bottom and up inner sides of deep dish pizza pan.
- Add a layer of sliced mozzarella as the bottom layer, on top of the dough. Place the cheese in tile like layers covering the dough on the pan bottom.
- Add toppings, evenly distributed across pizza, as the middle layer.
- Finally add sauce, evenly, as the top layer. Sprinkle with Parmesan cheese and drizzle with olive oil.
- Bake the deep-dish pizza in a preheated 475 degrees F oven until the top is golden and gooey and the crust is a light golden brown, about 20 to 25 minutes.

Makes One 12-inch Chicago deep-dish pizza