

Chicago-Style Deep Dish Pizza

Prep Time: 4 hours

Cook Time: 30 minutes

Total Time: 4 hours, 30 minutes

Yield: 1 deep dish 9-inch pizza

Ingredients

PIZZA CRUST (MAKES 1)

- 1 3/4 cup AP flour (spoon & leveled)
- 1/4 cup yellow cornmeal
- 1 teaspoons salt
- 1/2 Tablespoon granulated sugar
- 1 and 1/4 teaspoons yeast
- 3/4 cup slightly warm water (95 to 110 degrees)
- 1/4 cup unsalted butter, divided (half melted and half room temp)

TOMATO SAUCE

- 1 Tablespoon unsalted butter
- 1/2 small onion, grated (about 1/3 cup)*
- 1/2 teaspoon salt
- 1/2 teaspoon dried oregano
- 1/4 teaspoon crushed red pepper flakes (optional, but recommended)
- 2 garlic cloves, minced
- 15-ounce can crushed tomatoes
- 1/4 teaspoon granulated sugar

TOPPINGS FOR PIZZA

- 2 cups (about 16 oz) shredded mozzarella cheese*
- 1/4 cup grated parmesan cheese

Optional Toppings:

- 8 slices pepperoni
- 1 slice cooked and then crumbled bacon
- Cooked and crumbled sausage
- Sliced green peppers
- Sliced onions
- Sliced mushrooms
- Spinach

Follow Us on Social Media!



Instructions

1. **For the crust:** Combine the flour, cornmeal, salt, sugar, and yeast in the bowl of your stand mixer fitted with a dough hook attachment and start on low for about a minute to mix.
2. Add the warm water and melted butter. The warm water should be around **90°F**.
3. On low speed, beat the dough ingredients until everything begins to be moistened. Continuing on low speed, beat the dough until it is soft and gently pulls away from the sides of the bowl and falls off the dough hook- about 4-5 minutes. If the dough is too hard but if it feels too tough, beat in 1 teaspoon of warm water. Alternatively, if it feels too soft, beat in 1 Tablespoon of flour.
4. Remove the dough from the bowl and form into a ball. Lightly grease a large mixing bowl with olive oil and place the dough inside, turning it around so that all sides of the dough are coated in the oil. Cover the bowl tightly and allow to rise in a warm environment for 1-2 hours or until double in size.
5. Once the dough is ready, lightly flour a large work surface. Gently punch down the dough to remove any air bubbles and roll the dough into a rectangle. Spread softened butter on top of the dough. Roll it up lengthwise. Form dough into a ball and place back into your greased bowl. Cover and allow to rise in the refrigerator for 1 hour.
6. **For the sauce:** Place butter in a medium saucepan over medium heat and allow it to melt. Once melted, add the grated onion, salt, oregano, and red pepper flakes. Once the onion has slightly browned after about 5 minutes, add the garlic, tomatoes, and sugar. Turn the heat down to low-medium and allow it to simmer until it's hearty, fragrant, and thick- about 30 minutes. You'll have about 2 and 1/2 cups of sauce at this point. If you have more than that, keep simmering until the amount has reduced. Remove from heat and set aside until ready to be used.
7. Preheat oven to 425°F.
8. **Assemble the pizza:** After the dough ball has risen in the refrigerator, it should be puffy.
9. Roll it out on a lightly floured work surface, working it into a 12-inch circle. Using your rolling pin as a guide, place over a 9x2 inch deep dish cake pan. Using your fingers, press the dough into the cake pan. Make sure it is nice and tight fitting inside the pan. Trim any excess dough off the edges with a small knife. Brush the top edges of the dough with a little olive oil, which gives the crust a beautiful sheen.
10. Fill the pizza with 1/2 of the cheese, then your toppings which I've listed as optional in the recipe ingredients. Pour about 1 and 1/4 cups of sauce on top. If you do not like that much sauce, you can reduce to 3/4 cup and have leftover sauce. Sprinkle each with grated parmesan cheese.
11. Bake for 20-28 minutes or until the crust is golden brown. Feel free to loosely cover the pizza with aluminum foil after the 15 minutes mark to prevent any heavy browning and uneven baking. Remove the pizza from the oven and allow to cool in the pans placed on a wire rack for 10 minutes. After 10 minutes, slice, serve, and enjoy.

Follow Us on Social Media!



Best Flour for Making Pizza Dough

When making pizza dough at home, the type of wheat flour you use may not seem like a big deal, but it will affect the dough. Of course, when making pizza dough, we want our crust to have some chewiness, but the choice of flour depends on the type of crust you're after, whether it's a thin New York-style crust, a chewy Neapolitan-style pizza, or a deep-dish pie.

When trying to decide which flour is best for you and your pizza, it's important to understand the differences between the various types of flour, including all-purpose flour, bread flour, pastry flour, and cake flour. Each flour will behave differently when stretching into a circle, and specific types are best for specific styles of crust.

Understanding Gluten Content

Flours have different textures, depending on their gluten content. For example, cake and pastry flours are very soft and fine and almost feel like silk, while bread flour is a bit coarser. Cake and pastry flours have very low gluten content (eight to 10 percent), making them "soft" flours, while bread flour has a high gluten content (12 to 14 percent), making it a "hard," or "strong" flour. All-purpose flour is a combination of "hard" and "soft" flours and contains 10 to 12 percent gluten.

Gluten is a protein that, when wet, creates an elastic system throughout the dough. It is what gives bread its chewy, springy nature, and therefore the more gluten in the flour, the chewier the bread will be. This is why cake and pastry flours are used for delicate baked goods—no one wants to eat a chewy cake.

Flours for pizza

All-Purpose Flour

Just as it sounds, all-purpose flour can be used for almost everything. It will taste good in most pizza dough recipes, but it can sometimes be more difficult to stretch out as it may tear more easily. All-purpose flour is great for Sicilian and deep-dish pizza crusts and will also do well in thin crust, New York-style, and Neapolitan-style pizzas. Your average supermarket brand is adequate, but many swear by King Arthur Flour.

Bread Flour

This is most people's go-to for home pizza baking. It's easy to find in any grocery store (again, King Arthur Flour is a favorite brand), is affordable, and adds some extra oomph and crispiness to thin crust and New York-style pizzas. It will make your crust crispy on the outside and chewy and textured on the inside.

Bread flour won't tear as you stretch it out, but it can sometimes be hard to form into the desired shape, continually springing back because of the high gluten content. If you are interested in even higher gluten content, look for King Arthur Flour's Sir Lancelot High-Gluten Flour with **14 percent gluten**. It's sold online on the King Arthur Flour website.

Caputo Tipo '00' Flour

If you want to make Neapolitan-style pizza, which is thin in the middle and puffs up around the rim, seek out the more expensive Caputo Tipo "00" flour. The "00" refers to the texture of the flour: Tipo "00" is the finest grind you can get, 0 falls in the middle, and 1 is the roughest. This fine grind, along with a **12 1/2 percent gluten content**, produces a crust that is chewy but not rubbery, with just the right amount of puff on the edges that gets charred in some spots in the oven.

Caputo flour can be found in Italian or specialty grocery shops or online. You can also try King Arthur Flour's Italian-Style Flour, the "American clone of Italian '00' flour," available on King Arthur Flour's website. Be aware that if your oven does not perform well with temperatures over 500 F, the Caputo Tipo "00" flour may not brown and char sufficiently for a good Neapolitan-style pizza, so it's probably not worth the high price tag.

Follow Us on Social Media!

