

Cast Iron Pizza

Ingredients:

- 1 pizza dough ball, divided in to two pieces
- 4-6 tbsp olive oil + more if needed
- 16 ounces mozzarella cheese, grated
- 1 package pepperonis
- dried oregano
- 1 can of pizza sauce
- Whatever toppings you prefer!

Directions

1. This recipe is for TWO skillet pizzas using one dough ball, cut in half
2. Preheat oven to 500
3. Heat the cast iron skillet on a stovetop over medium heat
4. Add enough olive oil to the bottom of the skillet to completely cover it, about 2-3 tbsp but you may need more or less
5. Divide the dough into two pieces, use a rolling pin to roll each piece out on a floured surface so it is slightly bigger than the skillet
6. Place the dough in the skillet, cook a few minutes, you will see it bubble up
7. Use a spatula to check the bottom it should be a light golden color
8. Add the toppings going all the way to the edges, start with pizza sauce, mozzarella cheese then top with pepperonis
9. Bake in the oven until the cheese is completely melted, switch the oven to the broil setting and cook until your desired level of crisp (2-3 minutes is usually enough)
10. Carefully remove from the oven and slide the pizza on to a cutting board to cool
11. Prepare your next pizza with the same steps as above
12. Sprinkle oregano on top before serving

MADE WITH LOVE

by Teresa Forchard