

Detroit-Style Pepperoni Pizza



INGREDIENTS

- 12 Rhodes Dinner Rolls, thawed
- 2 tablespoons olive oil
- 5 ounces pepperoni, divided
- 8 ounces low-moisture whole-milk mozzarella, cut into small cubes
- 4 ounces Monterey Jack cheese, cut into small cubes or shredded
- $\frac{3}{4}$ cup thick pizza sauce
- $\frac{1}{2}$ teaspoon dried oregano or Italian seasoning
- Finely grated Parmesan, optional
- Fresh basil, optional

DIRECTIONS

1. Add 2 tablespoons olive oil to a 9 × 13-inch metal baking pan. Use your fingers or a pastry brush to generously coat the bottom and sides.
2. Arrange the 12 thawed Rhodes Dinner Rolls evenly in the pan. They should be completely thawed and soft enough to press, but they don't need to have risen significantly yet.
3. Using lightly oiled fingertips, gently press the rolls down and together, working the dough toward the sides and corners of the pan. You do not need to knead or shape the rolls together first. Just press them directly in the pan until they begin to form one even layer.
4. If the dough keeps springing back, let it rest for 10–15 minutes, then continue pressing until it reaches the edges and corners.
5. Loosely cover the pan and let the dough rise in a warm place for 30–45 minutes, or until it looks noticeably puffy.
6. Heat the oven to 450°F, positioning a rack in the lower third of the oven.
7. Arrange about half of the pepperoni directly over the dough.
8. Scatter the mozzarella and Monterey Jack evenly over the pizza. Make sure you put cheese all the way to the edges of the pan. Some cheese should actually be touching the sides—that's how we'll get those signature crispy, caramelized edges.
9. Add the remaining pepperoni over the cheese.
10. Spoon the pizza sauce over the top in 3 long stripes. Sprinkle with oregano or Italian seasoning.
11. Bake for 15–18 minutes, until the cheese is bubbling, the edges are deeply golden and crispy, and the bottom of the crust is golden brown.
12. Let the pizza rest for about 3 minutes. Run a thin spatula or knife around the perimeter to loosen the crispy cheese edges. Carefully lift the pizza from the pan and transfer it to a cutting board.
13. Finish with Parmesan and fresh basil, if desired, then cut into squares and serve.