



'Za Lord Elite Deep Dish Pizza

Makes one, 9-inch pizza with 6 slices

Equipment: Whisk, spatula, plastic wrap, oven, 9-inch springform cake pan.



Ingredients:

Crust:

- 1/2 teaspoon salt
- 1/2 teaspoon honey
- 1/2 cup water
- 1/2 teaspoon dry yeast
- 2 1/2 tablespoons corn oil
- 1 1/4 cup all purpose flour
- 2 tablespoons fresh thyme leaves
- Cooking spray
- Baking spray (optional)

Filling:

- 8 oz block mozzarella cheese
- 14 oz crushed tomatoes with basil
- 10 medium button mushrooms
- garlic powder
- grated Parmesan cheese

Instructions:

1. Activate the yeast by warming water to no higher than 109° F in the microwave. 5 seconds should do it. Pour it in a mixing bowl with the honey and salt. Whisk to dissolve, then stir in yeast, corn oil, and a little flour.
2. Gradually mix in the rest of the flour with a spatula or your hands. Knead for up to 2-3 minutes and stop. Spray the dough with some cooking spray and cover the bowl with plastic wrap. Let the dough rise in a warm place for two hours.
3. When ready to bake, preheat your oven to 450° F. Spray your cake pan with baking or cooking spray. Place your dough in the center and press outwards until the bottom is covered and comes at least 1 inch up the sides.
4. Slice the cheese into slabs and cover the bottom, overlapping the slices and pressing into the dough. Slice four of the mushrooms. Remove the stems from the remaining six and set aside. Place the sliced mushrooms on the cheese. Sprinkle the remainder of the fresh thyme leaves over them.
5. Cover the mushrooms with crushed tomato and sprinkle some garlic powder and parmesan cheese over it. Arrange the remaining six mushroom caps stem-side down in a ring on top. Bake for 35 minutes.
6. Remove the pan from the oven and let cool about 10 minutes before releasing the pizza from it and serving.

Thank you for
your support!

Recipe by:



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