

Cup of Pizza

March 26th, 2024

This recipe serves: 8

Prep Time: 01:30

Cook Time: 00:30

Jumbo-sized (3.5 inch diameter) silicone cupcake liners become the perfect cooking pan for baking these single-serving deep dish pizzas.

Ingredients:

The Dough

250 Grams Bread Flour
1/2 Teaspoon Sugar
1/2 Teaspoon Salt
1/2 Teaspoon Yeast
6 Fl. Ounces Water (or Milk)
Olive Oil

The Toppings

12 Ounces Marinara Sauce
6 Ounces Sliced Pepperoni
12 Ounces Shredded Mozzarella Cheese
1/2 Red Onion, finely diced
1/2 Red Pimento, finely diced
Other toppings

Directions:

The Dough

In a bowl or small mixer, combine all the dry ingredients. Mix until fully incorporated.
Add the Water and blend well.
Mix for about 5 minutes or until the dough cleans all the flour from the side of the bowl.
Rest the dough.

If desired, cover the dough and refrigerate for 24 to 120 hours (up to 5 days).
If necessary, bring the dough up to room temperature.

Separate the dough into 8 balls. (Each Dough Ball should weigh around 50 grams.)

Preheat the oven to 350° F.

Gently work and stretch each Dough Ball into a Pizza Round, about 8 inches across.
Add 1 drop of Olive Oil to the inside of each cupcake liner.
Use your finger to spread the Oil and ensure full coverage.
Place each Round in a large (3.5 inches) cupcake liner.

Spread tablespoon of Marinara Sauce across the bottom of the Round.
Layer with Pepperoni, Vegetables, additional scoops of Marinara, and Mozzarella Cheese to fill the cup.

Cover a baking sheet pan with aluminum foil. Arrange the Pizza Cups on the pan.

Bake for 20 minutes at 350° F.

Carefully remove each Pizza Cup from the cupcake liner and set on the aluminum foil covered baking sheet.

Bake another 10 minutes at 350° F.

Remove from the oven and allow to cool for a few minutes before eating.