

Homemade Pepperoni Pizza

Ingredients

Contadina(R) Quick Pizza Sauce:

- $\frac{1}{2}$ (12 ounce) can CONTADINA® Tomato Paste
- 1 teaspoon dried oregano, crushed
- 1 teaspoon dried basil, crushed
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ teaspoon sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper

Fleischmann's® Easy Pizza Crust:

- 3 $\frac{1}{4}$ cups all-purpose flour, or more as needed
- 2 (.25 ounce) envelopes FLEISCHMANN'S® Pizza Crust Yeast or RapidRise® Yeast
- 1 tablespoon sugar
- 1 $\frac{1}{2}$ teaspoons salt
- 1 $\frac{1}{3}$ cups very warm water (120 degrees F to 130 degrees F)
- $\frac{1}{3}$ cup oil

Toppings:

- 1 (6 ounce) package Hormel® Pepperoni
- 1 cup shredded mozzarella cheese, or more to taste

Directions Instructions Checklist

- Step 1 For sauce: Combine all sauce ingredients with $\frac{1}{2}$ cup water in a medium bowl; set aside for flavors to develop while making crust. Freeze remaining paste .
- Step 2 For crusts: Combine 2 cups of flour with the dry yeast, sugar and salt. Add the water and oil and mix until well blended (about 1 minute). Gradually add

enough remaining flour slowly, until a soft, sticky dough ball is formed.

- Step 3 Knead for about 4 minutes, on a floured surface, until dough is smooth and elastic. Add more flour, if needed. (If using RapidRise® Yeast, let dough rest, covered, for 10 minutes.)
- Step 4 Divide dough in half. Pat each half (with floured hands) into a 12-inch greased pizza pan OR roll dough to fit pans.
- Step 5 For pizzas: Preheat oven to 425 degrees F. Top crusts with sauce, pepperoni and cheese.
- Step 6 Bake for 18 to 20 minutes until crusts are browned and cheese is bubbly. For best results, rotate pizza pans between top and bottom oven racks halfway through baking.