

Deep Dish Sourdough Pizza Crust

This dough, cooked in a large cast-iron skillet, creates a crust with a nice crispy outside and a chewy inside. With tang, flavor, and wonderful crust texture, this dough can be made first thing in the morning for a family pizza night.

Ingredients:

- 1 cup sourdough starter
- ½ cup warm water
- 2 tablespoons olive oil
- 2 teaspoons honey
- ½ teaspoon salt
- 3 cups bread or all-purpose flour
- Olive oil, butter, or coconut oil for pan



Instructions:

1. Combine the sourdough starter, water, olive oil, honey, and salt in the Bosch mixing bowl with the dough hook. Stir in flour until a stiff dough begins to form.
2. Turn dough out onto a floured work surface. Knead the dough for 5-10 minutes, or until soft and smooth, adding flour as necessary to keep the dough from sticking. Make a uniform ball by stretching the top of the dough around to the bottom on all sides.
3. Oil the bowl that the dough was mixed in. Place the dough seam-side up in the bowl and roll it around to coat the smooth top with oil. Flip it over so the oiled side of the dough faces upward. Cover the bowl with plastic wrap or a damp towel and proof in a warm place for 6-8 hours or until doubled in size.
4. Preheat oven to 425°F. Coat a 12" cast-iron skillet generously with olive oil, butter, or coconut oil and turn dough out into pan. Using your hands, press the dough down into the pan and up the sides approximately one inch. Try to get the crust as evenly thick as possible in all directions.
5. Prick the crust all over with a fork and prebake for 5 minutes.
6. Remove, top with sauce and favorite toppings, and return to oven for an additional 15-20 minutes, or until cheese is melted and toppings are cooked as desired.