

# Stuffed Crust Pizza!

Yield: 4 slices



## Ingredients

### For the dough:

1 cup warm water  
1 package rapid-rise yeast  
1 tablespoon sugar  
3 cups all-purpose flour  
2 tablespoons olive oil  
⅓ cup cornmeal  
½ teaspoon salt

### For the stuffed crust:

1 cup shredded mozzarella  
½ teaspoon dried basil  
½ teaspoon dried oregano

### For the sauce:

15 ounces tomato sauce  
6 ounces tomato paste  
2 tablespoons Italian seasoning  
½ teaspoon onion powder  
¼ teaspoon black pepper  
1-2 tablespoons dried oregano to taste  
½ teaspoon garlic powder  
½ tablespoon garlic salt  
1 teaspoon sugar

## Steps

1. Preheat your oven to 400°F
2. In a large bowl, stir together the sugar, flour, salt, and yeast until it is well combined.
3. Pour in the olive oil and the water. Stir until a dough forms.
4. Put the dough out onto a floured surface and knead for 3-5 minutes, or until a smooth ball is formed.
5. Place the dough ball in a large bowl and place a towel or plastic wrap over the top. Allow it to rise for 15-30 minutes or until you are ready to make your pizza.
6. Lightly cover a pizza pan with the cornmeal. Spread out the dough as you press it into the pan until it reaches the edges.
7. Let it rest for 5 minutes, then return to the dough and continue pressing until it covers the pan on all the edges.
8. Next, to make the stuffed crust, sprinkle the mozzarella around on the edges of the dough. Carefully pull the dough over the mozzarella on all sides and press it down on the end to form the crust.
9. Top with combined pizza sauce ingredients and toppings of your choice.
10. Bake the pizza for about 20-25 minutes or until cheese is bubbly and the crust is lightly browned. Serve immediately!