Pan Pizza

Do-Anything Pan Pizza: A mom's Easy Weeknight Favorite

There are meals that feel like a hug at the end of a busy day, and pan pizza is one of mine. It’s the kind of recipe that lets you keep an eye on the laundry, answer a doorbell, work on your work from home job and still end up with a dinner that tastes like it came from a cozy Sunday kitchen. The best part? It starts with simple ingredients, cooks in one (or two) pan, and can be ready in about the time it takes to get a load of laundry sorted or when it's time to sign out for the day on your work from home job. And here’s the sweet note that makes it even more special: my husband has started asking for it every Friday night, turning this easy pan pizza into a cherished weekly ritual.

One memory that warms my heart is from a sleepover when my little boy’s friend came to stay. He absolutely loved the homemade pizza I whipped up for a quick dinner between classes I had and household chores. He asked to take some home, and the next time he visited, he asked when we’re having it again—and if he could be invited to share it. It’s amazing how something so simple can become a little ritual that friends remember.

Why this pan pizza is mom-approved

* Minimal prep, maximum coziness: Mix, press, and bake in one skillet with ingredients you likely already have.
* Multitask-friendly: While the dough rests and rises ever so slightly, you can fold laundry, answer emails, or empty the dishwasher.
* Flexible for kids’ favorites: Let your kids pick toppings or let them help assemble.
* Pocket-friendly: Uses pantry staples and store-bought dough to keep costs and prep time down.
* Weeknight favorite: My husband now asks for this every Friday night, which makes our end-of-week routine feel extra comforting.

Two topping variations to please everyone at the table

Kids’ version: Pepperoni pizza (or any kid-friendly topping you choose).

Adults’ version: Supreme for hubby and me (think pepperoni, sausage, bell peppers, onions, olives, mushrooms, etc.).

Quick tip: If you’re short on time or want to keep it simple, you can split a single pan into two halves and tailor each half to its crowd. It’s a great way to get both versions in one go without extra pans or meals.

Recipe

**Ingredients**

* ▢1 1/3 cups warm water (105F)
* ▢1/4 cup non-fat dry milk
* ▢1/2 tsp salt
* ▢4 cups flour (or 2 packs Great Value Pizza Dough Mix)
* ▢1 tbsp sugar
* ▢1 pck dry yeast (instant rise)
* ▢1 tsbp sugar
* ▢2 tbsp olive oil for dough
* ▢6 tbsp olive oil (3 tbsp for each pan)
* ▢premade pizza sauce
* ▢8 oz. mozarella cheese, grated
* favorite toppings- pepperoni, ground meat, bell pepper, onion, mushroom, etc
* (I use silicone pans to bake my pizza)

**Procedure**

1. Pre heat oven to 400 F.
2. Put flour, yeast, milk, sugar, salt in a bowl and pour warm water into while stirring to see if you need to use all the water. Add the olive oil.
3. Turn out onto a flat surface, sprinkle flour onto it and knead for about 10 minutes or use a stand mixer.
4. Divide the dough into balls.
5. Put 3 tbsp of olive oil in the pan, spreading it evenly.
6. Using a rolling pin, roll out each dough to something that fits your pan. Do not forget to grease the rolling pin.
7. Place dough in the pan. Cover with a plate or towel and allow to rise in a warm place for 1 hr. (I put mine outside during summer time and on top of my cabinet during winter).
8. Put the crust in the oven for 3-5 minutes then take it out.
9. Spoon sauce on each pizza (you may want to sprinkle Italian seasoning and garlic) (You may now add the ground meat).
10. Distribute shredded mozarella cheese .
11. Add favorite toppings.
12. Cook until cheese is bubbling and outer crust is brown – about 12-15 minutes.
13. Brush outer edge of pizza with garlic butter.