Deep Dish Pizza (From The Frugal Girl)

Ingredients
1 medium baking potato (about 9 ounces), peeled and quartered
3 1/2 cups unbleached all-purpose flour
1 1/2 teaspoons active dry yeast
1 3/4 teaspoons table salt
1 cup warm water (105 to 115 degrees)
6 tablespoons vegetable oil, divided
tomato sauce, mozzarella cheese, and whatever toppings you desire

1. Bring 1 quart water to a boil. Add potato, and cook for 10-15 minutes, or until potato is very soft. Let potato cool, then grate on the fine side of a box grater. Measure 1 1/3 cups of loosely packed potato; set aside.

2. In the bowl of a stand mixer, combine 3 c. flour with yeast and salt. With the mixer running, add water and **2 tablespoons** oil. Beat for 1 minute, then beat in grated potato.

Beat for another 2-3 minutes, then turn dough out onto a floured surface and knead, adding flour as ncessary, for 3-5 minutes, or until smooth and elastic. Place dough in bowl, cover with wet tea towel, and let rise until doubled, about 45-60 minutes.

3. Pour 2 tablespoons oil into two 9-inch cake pans, tilting to spread oil over bottoms of pans.

Gently turn dough out onto counter, divide in half, and shape each half into a 9-inch round. Place dough in pans; cover and let rest 10 minutes.

Press edges of dough up sides of pans; cover and let rise for 30 minutes.

4. While dough rises, place a pizza stone on the lower rack of the oven and heat the oven to 425 degrees. If you don't have a pizza stone, you can instead place a rimless baking sheet on the lower rack of the oven.

5. When the crusts have risen, poke them all over with a fork, and place them in the oven on top of the pizza stone or inverted baking sheet, and bake for 5-10 minutes (I usually do 10 minutes), or until lightly browned. This will help the dough to develop some structure so that the toppings won't make it fall and go flat.

6. Take the pizzas out of the oven and add tomato sauce, cheese, and desired toppings. Bake on pizza stone or baking sheet for another 10-15 minutes or until cheese melts. I sometimes move the pizza stone to the middle rack of the oven for this, because I have problems with my crust getting too brown if I leave it near the bottom of the oven (my oven tends to be hotter at the bottom than at the top).

7. Move the pizzas to the top rack of the oven and bake for 5 minutes, or until cheese turns spotty brown. Use a knife to loosen the pizzas from the pans, and turn out onto a cutting board. Cut into wedges and serve.