

# TopSecret Recipes

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## TOP SECRET RECIPES® VERSION OF

Domino's Large Cheese Pizza  
By Todd Wilbur

**Recipe Type:** Entree  
**Calories:** 290  
**Cook Time:** 2 hours 10 minutes  
**Recipe Rating:** 0.0 (0 reviews)



To create a dough that is most like the stuff you get at Domino's you should let it rise for 48 hours in your refrigerator. If you don't want to wait that long, at least let the dough rise overnight. If you can't find high-gluten flour, use 25 ounces of bread flour. And if you want the absolute best clone bake the pizza on a 14-inch perforated pan or pizza screen. This recipe makes two plain cheese pizzas, but feel free to add the toppings of your choice before baking.

## INGREDIENTS

### Dough

16 ounces bottled water (room temperature)  
3 tablespoons granulated sugar  
1 teaspoon yeast (not rapid-rise yeast)  
13 ounces bread flour  
12 ounces high-gluten flour (such as Bouncer)  
2 teaspoons salt  
3 tablespoons vegetable oil

1 cup cornmeal for tossing dough

### Sauce

½ cup canned crushed tomatoes  
2 ½ cups Hunt's or Contadina tomato puree  
4 teaspoons granulated sugar  
1 teaspoon vegetable oil  
¾ teaspoon salt  
¼ teaspoon ground black pepper  
¼ teaspoon garlic powder  
¼ teaspoon ground oregano  
¼ teaspoon dried basil  
¼ teaspoon dried marjoram  
1/8 teaspoon ground cayenne pepper

6 cups shredded mozzarella-provolone cheese blend (see Tidbits)

### Garlic Oil Spread (for crust)

½ cup (1 stick) margarine  
1/3 cup grated Parmesan cheese  
¼ teaspoon dried parsley (crushed)  
¼ teaspoon garlic powder  
1/8 teaspoon salt

## INSTRUCTIONS

1. Dissolve sugar and yeast in water.

2. Combine flours and salt in a mixer using a paddle.
3. When yeast solution begins to foam, pour into flour along with oil. Use a dough hook to mix until all ingredients come together. Knead with dough hook for 5 minutes. Place dough in a plastic bag and then into your refrigerator for two days.
4. Make the sauce by pureeing the crushed tomatoes in a blender until smooth, then combine all ingredients in a small saucepan over medium heat, when mixture begins to bubble reduce heat to low and simmer, covered, for 1 hour, stirring occasionally. Remove from heat and cool, then chill in a covered container until you make your pizza.
5. When you are ready to make pizza, preheat a convection oven to 450 degrees (or conventional oven to 475 degrees).
6. Divide the dough in half. Form half of the dough into a dough ball on a lightly floured surface. Sprinkle cornmeal on a clean flat surface and begin to stretch out the dough using your hands until you have stretched it enough to fit on a 14-inch pizza screen. Lay the dough onto the screen, and stretch it to form a perfect circle to the edge of the screen.
7. Spoon a thin layer of sauce over the pizza dough leaving about a 1-inch margin at the edge.
8. Sprinkle about 3 cups of the shredded cheese blend over the sauce. Don't worry if some falls onto the edge of the dough.
9. Bake pizza for 8 to 9 minutes or until cheese and crust begins to brown.
10. While the pizza bakes, make the garlic oil spread by melting margarine in microwave oven or in a small saucepan over low heat. Use a mortar and pestle (or your fingers and a small bowl) to crush the dried parsley into smaller bits. Remove melted margarine from the heat and add Parmesan cheese, parsley, garlic and salt.
11. When pizza is done, remove it from the oven and brush crust with garlic oil spread. Use a pizza wheel to cut pizza into 8 slices. Repeat process for 2<sup>nd</sup> large pizza.

Makes 2 large pizzas.

#### Tidbits

You can find a shredded blend of mozzarella-provolone cheese in your grocery store. If not, combine 3 parts mozzarella to 1 part provolone cheese.

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