



## Rhode IslandStyle Pizza Strips aka Bakery Pizza

Oscar · 28/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

1 hr 5 mins

### Description

This Rhode Island recipe is inspired by the bakery pizza I used to have as a kid that can only be had in Rhode Islands Italian bakeries and markets Dont let the lack of toppings stop you from trying this delicious recipe Its great for a party and kids love it

### Ingredients

- - 2 (16-ounce) packages prepared pizza dough - 1 (28 ounce) can crushed tomatoes - ½ cup minced pepperoni (Optional) - 1/2 cup olive oil
- divided - 3 tablespoons grated Romano cheese - 3 tablespoons white sugar - 1 teaspoon salt - ¾ teaspoon minced garlic - ¾ teaspoon dried oregano - ½ teaspoon freshly ground black pepper

### Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Grease two baking sheets or line with parchment paper. Roll or press 1/2 of the pizza dough out into a rectangle on one of the prepared baking sheets. Repeat with the remaining pizza dough. Mix crushed tomatoes
2. pepperoni
3. 1/4 cup olive oil
4. Romano cheese
5. sugar
6. salt
7. garlic
8. oregano
9. and black pepper in a bowl; stir to dissolve sugar and salt. Spread 1/2 of the sauce evenly over each crust
10. spreading it all the way to the edges. Drizzle 2 tablespoons olive oil over each pizza. Bake in the preheated oven until the crusts are crisp on the bottom and the sauce looks dry at the edges but is still moist in the middle
11. 15 to 20 minutes. Let cool to room temperature on wire racks
12. about 20 minutes. Cut each cooled pizza into eight 9x3-inch strips. Cook's Note If using a half-sheet pan
13. all of the dough goes in one pan. You can easily divide this recipe in half for one pizza. I like homemade pizza dough
14. but use what's convenient for you. Supermarket dough works just fine. Just don't use a pre-made pizza shell; it's got to be fresh dough. You can use any Romano or Parmesan you like (including the cheap stuff from the spaghetti sauce aisle of the supermarket) as long as it's finely grated. For the crushed tomatoes
15. I swear by the Scafoli brand. There's no citric acid
16. so the sauce stays a bit sweeter.