Cast Iron Pizza

Dough

2 cups bread flour

1 teaspoon salt

1 teaspoon yeast

1 cup warm water

Sauce

14.5 ounce can diced tomatoes

1 teaspoon olive oil

1 garlic clove, minced

1/4 teaspoon sugar

1/4 teaspoon salt

1/4 teaspoon oregano

pinch of red pepper flakes

Pizza

3 Tablespoons olive oil

1 cup shredded Monterey Jack cheese

1 3/4 cups shredded Mozzarella cheese

Combine flour, salt and yeast in bowl.

Add water and knead with hands for 1 minute.

Transfer to a greased 9" cake pan.  Pat dough into a 7-8" circle.

Spray top with Pam, cover with plastic wrap and refrigerate 12-24 hours.

Process tomatoes, oil, garlic, sugar, salt, oregano and pepper in food processor.

Remove dough from refrigerator and let sit at room temperature for 30 minutes.

Coat bottom of cast iron skillet with oil.  Transfer dough to skillet. Flatten with fingers.

Cover with plastic wrap and let rest 1 1/2 hours.

Spread 1/2 cup sauce over dough leaving a 1/2" border.

Sprinkle Monterey Jack cheese over border forming a 1/2" wall on side of skillet.

Evenly sprinkle Mozzarella over sauce.

Bake 25-30 minutes on lowest rack at 400.

Transfer to stovetop and let sit 3 minutes.

Cook pizza over medium heat until bottom is evenly browned.

Transfer pizza to wire rack to cool for 10 minutes.

Slice and serve.