

Treasure Barrel

Hot Honey Pepperoni Ricotta Pizza Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

For the Pizza

- [ ] 1 lb pizza dough, store-bought or homemade
- [ ] 1/2 cup pizza sauce or crushed tomatoes
- [ ] 8 oz fresh mozzarella, torn or shredded
- [ ] 1/2 cup whole milk ricotta cheese
- [ ] 4 oz beef pepperoni, sliced
- [ ] Fresh basil, for garnish (optional)
- [ ] Cornmeal, for dusting

For the Hot Honey

- [ ] 1/4 cup honey
- [ ] 1/2 tsp red pepper flakes (or to taste)

Instructions

1. Let's begin by getting everything in its right place. First, place your pizza stone or steel on a rack in the middle of your oven and preheat it to its highest setting, usually around 500-550°F (260-290°C), for at least an hour. While the oven is getting incredibly hot, gently stretch your room-temperature pizza dough on a lightly floured surface to about a 12-inch circle. Don't worry about perfection; rustic is beautiful. Sprinkle a pizza peel or the back of a baking sheet with a little cornmeal—this will help it slide right off into the oven.

2. Now for the fun part—painting your canvas. Spread a thin, even layer of your pizza sauce over the dough, leaving a small border for the crust. Dot the sauce with your torn fresh mozzarella. Then, take spoonfuls of the creamy whole milk ricotta and place them lovingly around the pizza. There's no exact science here, just scatter them where you feel they belong. Finally, arrange your beef pepperoni slices over the top. Let it feel abundant and generous.

3. It's time for the heat. Carefully slide your pizza from the peel onto the preheated stone in the oven. The moment it hits that hot surface, the magic starts. Bake for about 10-15 minutes, or until the crust is a deep golden brown and puffed up, and the cheese is gloriously bubbly and melted. Every oven is a little different, so keep a close eye on it after the 8-minute mark. You're looking for those little charred spots on the crust—that's where the flavor lives.

4. While the pizza is baking, you can quickly make your hot honey. Simply warm the honey and red pepper flakes in a small saucepan over low heat for a few minutes until it's fragrant and runny. Once the pizza is out of the oven, let it cool for just a minute before drizzling that beautiful, spicy-sweet honey all over the top. Garnish with some fresh basil leaves if you like. The contrast of the fresh herb is so lovely. Slice it up and serve it immediately, soaking in all the oohs and aahs.

Nutrition per serving

420 kcal	18 g	40 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using room temperature dough is a non-negotiable for me. It makes it so much more pliable and easy to work with. If it's cold, it will just fight you the whole way. Trust me, let it rest on the counter for about 30 minutes before you start.
- Be careful not to make the sauce layer too thick. A thin layer lets the other ingredients shine and prevents the center of your pizza from becoming soggy. It’s all about balance and allowing each element to be tasted.
- If you want to get creative, try adding other things. I've found that this recipe is a great starting point, much like my favorite creamy chicken pesto pasta, which is also a one-pot wonder.