

sheet-pan summer corn pizza

BY CAROLINE CHAMBERS

Serves 4 to 6

Tools:

- [Half rimmed sheet pan](#)
- [Cutting board](#)
- [Chef's knife](#)

Ingredients:

- 1 tablespoon olive oil
- 1 pound pizza dough
- 8 ounces mascarpone
- 2 pints cherry tomatoes, halved
- 4 garlic cloves, minced or grated (on a microplane or the smallest hole of a box grater)
- 1/2 teaspoon kosher salt
- 2 cups shredded mozzarella cheese
- 2 ears corn, kernels cut off
- 1/2 cup fresh basil leaves, thinly sliced
- 1/4 cup grated Parmesan cheese
- Optional: red pepper flakes

About an hour before you plan to eat dinner, grease an 18-by-13-inch **half baking sheet** with **1 tablespoon olive oil**. Place the **1 pound pizza dough ball** onto the baking sheet and cover it with plastic wrap for 30 minutes to 1 hour at room temperature.

While the dough is proofing (aka resting and rising at room temperature), halve **2 pints of cherry tomatoes** and grate or mince **4 garlic cloves**.

Preheat oven to 500°F.

Turn the dough ball over so that it is coated in oil, then use your fingers to press the dough out toward the corners of the sheet-pan. If it isn't perfectly stretching to fill the entire pan, no worries — it doesn't need to. Just press it out as best you can.

Spread **8 ounces mascarpone** over the pizza. Scatter **2 pints of halved cherry tomatoes** and **4 minced garlic cloves over top** and season with **1/2 teaspoon salt**. Cover with **2 cups shredded mozzarella cheese** and **the kernels from 2 ears of corn**.

Bake for 15 to 20 minutes, until the pizza dough is firm and the cheese is melted.

Scatter **1/2 cup thinly sliced basil leaves**, **1/4 cup grated Parmesan cheese**, and a **pinch of red pepper flakes** over top. Take a bite — you might want to season with more salt at this point.

FYI — we didn't season with more salt beforehand because it would have made the tomatoes leech too much liquid, leading to a soggy pizza! So I always add more after it bakes!

Cut your pizza into slices (I like lots of small squares) and dig in!