



Baking School On-Demand

HOMEMADE PIZZA: FROM PAN TO NEAPOLITAN

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

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TABLE OF CONTENTS

TOOL CHECKLIST	4
ZESTY PIZZA SAUCE RECIPE	5
NO-COOK PIZZA SAUCE RECIPE	5
WEEKNIGHT PIZZA RECIPE	6
NEAPOLITAN-STYLE PIZZA RECIPE	7-8
KING ARTHUR'S DETROIT-STYLE PIZZA RECIPE	9
SOUTH SHORE BAR PIZZA RECIPE.....	10-11



TOOLS CHECKLIST

ESSENTIAL

- PIZZA STONE
- PIZZA STEEL
- DIGITAL SCALE
- MEASURING BOWL
- MEASURING SPOONS
- BOWL COVER
- 2-QUART CONTAINER
- MIXING SPOON
- BOWL SCRAPER
- BENCH KNIFE
- PARCHMENT PAPER (SHEETS)
- PARCHMENT PAPER (ROUNDS)
- PIZZA PEEL (WOOD)
- PIZZA PEEL (METAL)
- PIZZA WHEEL
- KITCHEN SCISSORS

RECOMMENDED

- DETROIT-STYLE PIZZA PAN
- CIRCULAR DARK ANODIZED PAN
- 9" x 13" PAN
- FOOD PROCESSOR
- OFFSET SPATULA
- OONI VOLT (ELECTRIC)
- OONI KODA (GAS)
- INFRARED THERMOMETER
- PIZZA OVEN BRUSH



Zesty Pizza Sauce

YIELD: ABOUT 1 QUART

Martin's bold, slightly spicy sauce pairs well with every pizza in this class.

INGREDIENTS

one 28-ounce can peeled and crushed tomatoes
1 to 2 teaspoons granulated sugar, plus more for seasoning
½ to 1 teaspoon salt, plus more for seasoning
2 teaspoons dried oregano
1 teaspoon red pepper flakes
1½ teaspoons balsamic vinegar
2 tablespoons (25g) olive oil

INSTRUCTIONS

1. In a medium pot, combine all of the sauce ingredients. Cook over medium-low heat, stirring occasionally, until thickened, about 10 to 15 minutes. Season to taste with additional salt and sugar, as desired.
2. Transfer the sauce to a container and let it cool, then refrigerate, covered, until needed. The sauce can be made up to 1 week in advance.

No-Cook Pizza Sauce

YIELD: ABOUT 1 QUART

This simple sauce combines crushed tomatoes and roasted garlic for traditional Italian flavor. Plus, it comes together in minutes.

INGREDIENTS

2 cloves garlic (skins on)
1 to 2 teaspoons olive oil
one 28-ounce can peeled and crushed tomatoes
½ teaspoon dried basil
salt and black pepper, to taste

INSTRUCTIONS

1. To roast garlic, separate the cloves from the head (but leave the skins on) and toss them with a bit of olive oil. Bake on a rimmed baking sheet at 325°F for 15 to 20 minutes, until soft. When cool enough to handle, snip the bottom of the garlic cloves, squeeze the flesh out of the skins, and mash into a purée with a fork.
2. In a medium bowl, stir all the ingredients together.
3. Store the sauce, covered, in the refrigerator for up to 1 week or freeze up to 1 month. Thaw sauce before using.

Weeknight Pizza

YIELD: ONE 12" PIZZA

BAKER'S TIPS

- If the initial dough is dry and firm, add a bit more water. "Wet" dough, though more challenging to work with, contributes to an airier texture, and is easier to stretch.
- When shaping the dough, try not to introduce so much tension that the dough tears (though little holes can always be patched).
- Bake time depends both on the thinness of the crust (a thin crust will bake faster than a thicker one) and the toppings. Heavily-topped pizzas require a longer bake than those lightly topped.
- If baking on parchment, be sure to trim it so that almost none of it is exposed. The maximum temperature rating for most parchment paper is below 500°F, and at temperatures between 450°F and 500°F parchment's exposed edges begin to char. To be safe, keep a close eye on anything being cooked at temperatures above 450°F (especially anything on an upper rack).

INGREDIENTS

2 cups (240g) King Arthur Unbleached All-Purpose Flour
½ teaspoon instant yeast
scant teaspoon (5g) salt
1 tablespoon (13g) olive oil
¾ cup (151g) water, lukewarm (105°F to 115°F)

INSTRUCTIONS

1. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. In a large mixing bowl, whisk together the dry ingredients.
2. Stir in the olive oil and water to make a shaggy dough.
3. Turn the dough out onto a very lightly floured work surface and knead until smooth and springy, about 5 to 7 minutes.
4. Transfer the dough to a lightly greased bowl, cover, and allow the dough to rise until doubled in size, 1 to 1½ hours.
5. While the dough rests and at least 45 minutes before you're planning to bake, place a rack in the center of your oven and preheat the oven to 500°F (or 550°F, if your oven goes that high) with a baking stone on the center rack.
6. To shape the pizza, gently transfer the risen dough onto a floured surface. Begin by patting the dough into a thin disk. Let the dough rest for a minute, then pick it up and hold it vertically above your work surface. Rotate the disk of dough and stretch the edges until it's large enough to drape over the back of your knuckles.
7. Turn the dough on your knuckles, slowly moving your hands wider apart to stretch the dough and maintain a round shape. This action provides tension against the dough to fully stretch it.
8. If the dough resists any of these steps, put it down on your floured work surface, cover it, and let it rest for 1 to 2 minutes until it relaxes again. The exact thinness is a matter of personal preference.
9. Place the pizza dough on a sheet of parchment and top as desired. Transfer the parchment to a Baker's Peel, a rimless cookie sheet, or an inverted baking sheet, then trim the parchment so that it's nearly flush with the pizza dough (this reduces the risk of burnt parchment).
10. Use the peel to load the pizza, still on its parchment round, onto the preheated stone.
11. Bake for 10 to 12 minutes, until the crust is golden and the toppings are bubbly.



Neapolitan-Style Pizza

YIELD: TWO 10" TO 12" PIZZAS

BAKER'S TIPS

- Use slightly warm water (105°F to 110°F) for your dough; it will make your yeast happy, kick-starting fermentation.
- Shape your pies on a decently floured surface — this dough is a little sticky! When you do this, your dough will have a dry side (the floured side) and a sticky side (the unfloured side). Try not to touch the sticky side — shape the dough by only touching the dry side, and leave the sticky side untouched as much as possible.
- Shaping Neapolitan pizzas is a process of pushing, not pulling, the dough. Avoid the outer rim of the pie so that you maintain a puffy crust. When stretching your dough, use the back of your hands — your knuckles — rather than your fingers, which have a tendency to tear holes in dough.
- If baking on parchment, be sure to trim it so that almost none of it is exposed. The maximum temperature rating for most parchment paper is below 500°F, and at temperatures between 450°F and 500°F parchment's exposed edges begin to char. To be safe, keep a close eye on anything being cooked at temperatures above 450°F (especially anything on an upper rack).
- If baking in an Ooni, rotate often — the side of the pizza that darkens the quickest is the side you cannot see.

INGREDIENTS

2 cups (232g) King Arthur '00' Pizza Flour
½ teaspoon instant yeast
½ teaspoon granulated sugar
1¼ teaspoons (8g) salt
¾ cup (170g) water, lukewarm (105°F to 115°F)
½ to ⅔ cup (76 to 113g) pizza sauce, to taste
2 to 3 ounces (56g to 85g) fresh mozzarella cheese, to taste

INSTRUCTIONS

- To make the dough:** Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. In a medium bowl, mix the dry ingredients, then add the water. Stir until just combined, making a rough but cohesive dough.
- Cover the bowl and allow the dough to rise at room temperature overnight, for at least 12 hours and up to 24 hours.
- Place a rack in the center of your oven and preheat the oven to 500°F to 550°F (if your oven goes to 550°F) with a baking steel or stone inside. The position of the rack is important, particularly if you're using parchment paper — too close to the broiler (you need at least 8" clearance) and the top of your pizza (and any visible edges of parchment) will burn before the bottom has had time to bake through. Make sure your oven is at the required temperature for at least 30 minutes before baking, so the steel or stone can fully preheat.
- To shape the dough:** Divide the dough in half (about 200g per piece). Working with one piece at a time, transfer the dough to a well-floured surface.
- Stretch and fold it, as follows: Holding onto the dough at both ends, pull one end away from the other, then fold it back onto itself. Repeat on the other side. The dough will likely be sticky — don't worry about it looking neat as you fold. Be sure to keep your hands floured as you work.
- Repeat this process on the other side of the dough, so that all 4 corners of the dough have been stretched and folded.
- Next, pull the ends of the dough towards the middle, then turn it over. Using your fingers, pull the dough under itself to make a smooth, round ball with the seams tucked into the bottom.
- Repeat with the second piece of dough, and place each ball seam-side down into a floured bowl.
- Cover the bowls and allow the dough to rise for 45 minutes to an hour, while the oven preheats. In colder weather, place the bowls on the stovetop (above the preheating oven) to stay warm.
- Generously flour a wooden peel, rubbing flour into the board to completely coat. If you're using a metal peel, or if this is your first attempt at homemade pizza, place a piece of parchment on the peel instead of using flour.
- Scoop the risen dough onto a well-floured work surface seam-side down (a bowl scraper is helpful here), using care to shape it as round as possible for easier stretching. If the dough feels wet, use a generous dusting of flour on top. For dough that feels drier, use slightly less flour.
- Use your fingertips to gently depress the dough, being careful not to touch the outer edge of the crust. This step is important — leaving the circumference untouched at this stage will result in a beautiful bubbly outer crust post-bake.
- Again, using care to not touch the outermost edge of the crust, lift the pizza from the work surface and use your knuckles to gently stretch the dough into a 10" to 12" circle. If the dough is at all sticky, use more flour. Use both hands at once to gently move the dough in a circle, allowing gravity to perform the stretch. Let gravity do most of the work for you, as pulling will stretch the center more than the edges. If you find your dough is difficult to stretch, set it down on a floured surface for 5 to 10 minutes to allow the gluten to relax.
- Move the dough to the floured peel (or floured sheet of parchment) and adjust it so none is hanging off the edge. Remember — if the dough is sticky when you put it on the peel, it will stick to the peel! Make sure it's well-floured.
- If you're using parchment, trim the excess around the dough to prevent it from burning. To be safe we recommend trimming the paper flush with the dough, especially if your parchment's heat rating is below 500°F, as many are.
- Lightly sauce the dough, then top with the cheese of your choice. Add additional toppings as desired.
- If you're using a wooden peel, jiggle the uncooked pizza back and forth until it moves easily on the peel before quickly transferring it to the steel. If you're using parchment, gently slide the pizza and parchment onto the steel or stone. The parchment will blacken around any exposed edges but remain intact under the pizza.
- Bake the pizza for approximately 6 minutes on the steel or 7 minutes on the stone (give or take).
- Turn on the oven's top broiler and continue cooking the pizza for 2 to 3 minutes or until bubbly and charred around the edges. Keep a close eye on the pizza at this stage and rotate it as needed to prevent burning on the top. If you only have a bottom broiler (in a drawer underneath the oven), don't use it — there's not enough clearance. But no worries; even if you can't use a broiler, you can simply bake your pie for a few minutes longer, and with a steel or stone it will turn out just fine. When the pizza is done baking, remove it from the oven and top it with fresh basil leaves, if desired.
- Switch your oven back to bake mode and allow the steel or stone to reheat while you shape and top your second pizza. Bake the second pizza using the method described above (steps 17 through 19). Cool slightly before slicing and serving warm.
- Storage information:** This pizza is best enjoyed fresh from the oven but can be stored, covered, in the refrigerator for up to 3 days. Slices can be reheated in a 300°F oven for 5 to 10 minutes or until warm.



Topping Variation: Breakfast Pizza

YIELD: ONE 12" PIZZA

Use the same Neapolitan-style dough to make this Breakfast Pizza. In place of tomato sauce and mozzarella, top it with:

¼ cup (59g) green chili salsa

1 crumbled frozen veggie burger (56g)

2 ounces (56g) cheddar cheese

1 egg, cracked into the middle of the pizza

Bake as usual, until the crust is charred and the egg has set.



King Arthur's Detroit-Style Pizza

YIELD: 1 PAN PIZZA

BAKER'S TIPS

- After the dough's two-hour rest in Step 3, transfer it to an oiled pan very carefully: Gently release the dough from its container with a bowl scraper, then let gravity do the work. As the dough falls into the pan, don't let it fold onto itself. (Overhandling the dough at this stage leads to dense pizza.)
- This recipe was written with two pans in mind. The traditional choice is a dark anodized Detroit-style pan, which transfers heat best, leading to a crispier pizza. If you don't have one, try a standard 9" x 13" pan — just know that the pizza won't brown as quickly.
- The best way to cut thick pizzas like a Detroit-Style is with kitchen scissors or a chef knife.

INGREDIENTS

Dough:

2½ cups (300g) King Arthur Unbleached Bread Flour
1½ teaspoons instant yeast
1 teaspoon (6g) salt
1 cup (227g) water, lukewarm (105°F to 115°F)
olive oil, for greasing the pan

Toppings:

3 cups pizza sauce
8 to 12 ounces (227g to 340g) pepperoni, sliced ⅛" thick; optional
6 ounces (170g) mozzarella cheese, cut into ½" cubes
6 ounces (170g) cheddar cheese, diced into ½" cubes

INSTRUCTIONS

1. **To make the dough:** Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Mix and knead all the dough ingredients — by hand, mixer, or bread machine set to the dough cycle — until a shaggy dough forms.
2. Cover the dough, allow it to rest for 10 minutes, then knead it again until it becomes smooth and elastic (if you're using a bread machine, skip the rest and allow the machine to complete its kneading cycle).
3. Form the dough into a ball, place it into a lightly greased bowl, cover, and allow it to rest until doubled, about 2 hours.
4. Drizzle 1 to 2 tablespoons of olive oil into a Detroit-style pizza pan or a 9" x 13" pan. Gently stretch the dough into the edges and corners of the pan until it starts to shrink back and won't stretch any farther.
5. Cover the pan and allow the dough to rest and relax for 15 to 20 minutes before stretching it again. Repeat the rest one more time, if necessary, until the dough fills the bottom of the pan.
6. Cover the dough and allow it to rest for 30 to 45 minutes while you prepare the sauce. In the meantime, preheat the oven to 500°F with a rack in the lowest position.
7. Gently press the dough down with your fingers to release some larger air bubbles. Top the dough with an even layer of pepperoni, followed by the cubed cheeses, making sure to spread them to the edges of the pan.
8. Dollop the sauce over the surface of the pizza or spread it into three lengthwise rows.
9. Transfer the pizza to the bottom rack of the oven and bake until the cheese is bubbly and the edges have turned nearly black, about 12 to 15 minutes.
10. Remove the pizza from the oven, run a spatula around the edges to loosen it from the pan, and let it rest for 10 minutes, or until you can handle it. Transfer the pizza to a cutting board, cut, and serve.
11. **Storage information:** Store leftover pizza in the refrigerator for up to 5 days. Reheat in a 350°F oven until warm throughout, 10 to 15 minutes.

South Shore Bar Pizza

YIELD: TWO 12" OR 9" x 13" PIZZAS

Recipe by Andrew Janjigian

BAKER'S TIPS

- **Cool your baked pizza on a cooling rack; if your pizza cools on a cutting board or in the pan, the crust may get soggy.**
- **South Shore bar pizza is typically baked in a straight-sided round pan. While a 9" x 13" produces a less traditional shape, it's a suitable approximation. Of course, for the most authentic bar pizza of all, you'll have to visit the South Shore!**

INGREDIENTS

Dough:

2½ cups (300g) King Arthur Unbleached All-Purpose Flour

1½ teaspoons granulated sugar

¾ teaspoon instant yeast

4 teaspoons (19g) unsalted butter, at room temperature;
cut into ½" cubes

4 teaspoons (17g) olive oil

¾ cup (170g) water, ice-cold (34°F to 38°F)*

1 teaspoon salt

*Let water sit with ice cubes for 10 minutes, then strain out the ice and measure the weight or volume of water.

For assembly:

4 teaspoons refined coconut oil or vegetable shortening, divided

1 teaspoon olive oil, divided

Toppings:

about 1 cup (227g) pizza sauce, divided

6 ounces (170g) sharp white cheddar cheese, grated (about 1½ cups)

4 ounces (113g) mozzarella cheese, shredded, low-moisture preferred (1 cup)

1½ ounces (50g) Parmesan cheese, finely grated (½ cup); divided

2 teaspoons olive oil, divided

INSTRUCTIONS

- To make the dough:** In the bowl of a food processor, combine the flour, sugar, and yeast. Add the butter and oil and process until completely uniform, about 30 seconds. With the machine running, add the water in a steady stream. Continue to process until the dough is just mixed and no dry flour remains, about 10 to 15 seconds. Allow the dough to sit in the food processor, covered, for 15 minutes.
- Add the salt and process until an even ball forms and the sides of the bowl are clear, 15 to 30 seconds.
- On a lightly oiled work surface, knead the dough until smooth and supple, about 30 seconds. Place in a lightly oiled bowl, cover, and let it rest until slightly puffy, about 1½ hours.
- Transfer the dough to a lightly floured work surface and divide it in half (about 260g per piece) and shape each into a tight, smooth ball, pinching the seams on the bottom closed. Transfer each ball to a small, lightly oiled bowl, turn to coat in oil, then place seam-side down. Cover each bowl tightly and place in the refrigerator for at least 18 hours and up to 48 hours.
- To assemble and bake:** About 2½ hours before baking, remove the dough from the refrigerator and allow it to rest at room temperature to warm up slightly, about 30 to 45 minutes.
- Grease the bottom and sides of two 12" round pizza pans or two 9" x 13" pans with 2 teaspoons of the coconut oil or shortening each (use 4 teaspoons total). Place one dough ball in the center of each pan and drizzle each lightly with ½ teaspoon of olive oil.
- Using your hands, gently press the dough toward the sides of the pans as evenly as possible (the dough will slide across the grease into a thin layer). If the dough tightens up, don't force it; cover the pan and let it sit for 5 to 10 minutes before pressing once again. Cover the dough in the pan loosely and let it sit until puffy, 1 to 1½ hours.
- About 45 minutes before baking, place a baking steel or stone on the middle rack of the oven and preheat to 500°F to 550°F (or the highest temperature your pan allows).
- In a small bowl, combine the cheddar and mozzarella cheeses. Working with one pizza at a time, gently stretch the dough so that it covers the pan completely if it doesn't already. Top the dough with ½ cup (about 113g) of the sauce, spreading it evenly to the edge of the pan and making sure some flows over the edge toward the bottom of the pan. Cover the sauce completely and evenly with half of the cheese mixture, making sure to cover the edges thoroughly. Sprinkle about ¼ cup of the Parmesan over the pizza and drizzle with 1 teaspoon of the olive oil.
- Bake the bar pizza on the steel or stone for about 8 to 10 minutes, until the cheese is bubbly and browned and the rim of the pie is well-browned. While the first bar pizza bakes, top the second one.
- After 8 to 10 minutes, remove the first pizza from the oven, and use an offset spatula to loosen the rim of the pizza from the pan. Carefully slide the pizza out of the pan and place it directly on the steel or stone until browned and crisp, 2 to 4 minutes longer. Transfer the pizza to a wire rack and allow it to cool for 5 minutes before cutting and serving. While the first pizza cools, bake the second one.
- Storage information:** Bar pizza is best eaten immediately, though leftovers can be stored in the refrigerator in an airtight container for several days. Reheat individual slices on the stovetop in a cast iron pan or in a toaster oven until warm.



Topping Variation: Buffalo Chicken

YIELD: TWO 12" OR 9" x 13" PIZZAS

Use the same South Shore dough to make this Buffalo Chicken Pizza. In place of tomato sauce, top it with:

½ cup (120g) blue cheese or ranch dressing

½ pound (226g) cooked chicken wings, deboned

same mixture of grated cheddar cheese and shredded mozzarella cheese

Top with hot sauce, to taste. Bake as usual, then garnish with celery leaves.



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