



Welcome to the King Arthur Baking School's Virtual Pizza class. In this 90-minute class, you'll hand-stretch dough, top and bake pizza, and learn how to simulate a brick oven at home. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. All mixing and kneading will be done during class. You will bake your pizza after class. We look forward to baking with you! Please scroll past the ingredient list for your recipes.

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 480 grams (4 cups), plus more for dusting work surface

Instant yeast: 1 teaspoon

Salt: 10 grams (1 3/4 teaspoons)

Olive oil: 25 grams (2 tablespoons), plus more for roasting garlic (optional)

Warm water: 316 grams (1 1/3 cups)

Your favorite pizza sauce*

Your favorite pizza cheese and toppings (We recommend pre-cooking any raw vegetables, such as lightly roasting or sautéing mushrooms, onions, bell peppers, zucchini, etc. Pre-cooking ground pork, sausage, or ground beef is also recommended. Cured meats, like pepperoni, may be used as is.)

*If making our "Quick No-Cook Pizza Sauce," you'll need:

Crushed tomatoes: 794 grams (one 28-ounce can)

Garlic: 2 cloves

Dried basil: 1/2 teaspoon

Salt and black pepper: to taste

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowl: 1 large

Mixing spoon or spatula (or plastic bowl scraper)

Cover for bowl (plastic wrap, towel, etc.)

Spoon for sauce

Baking stone or baking sheet with parchment paper



If making our “Quick No-Cook Pizza Sauce,” you’ll also need:

Can opener

Baking sheet with parchment paper or silicone baking mat

Bowl: 1 large and 1 small

Fork

Mixing spoon

Container to store sauce