



Flaky Puff Crust Pizza

YIELD: ONE 13" x 18" PIZZA

There are thin pizzas and thick pizzas, but this sheet-pan pizza — with its shatteringly flaky, pastry-like crust — is in a category all its own.

INGREDIENTS

DOUGH

4 tablespoons (57g) salted or unsalted butter, cold
2½ cups plus 1 tablespoon (300g) '00' Pizza Flour
2¼ teaspoons SAF Instant Yeast
1¼ teaspoons (8g) table salt
½ teaspoon granulated sugar
¾ cup (170g) water, lukewarm
1 tablespoon (12g) extra-virgin olive oil

TOPPINGS

¾ cup (151g) pizza sauce
¼ cup (25g) grated Parmesan, plus more for sprinkling
8 ounces (227g) grated low-moisture mozzarella cheese (2 cups), preferably whole milk
4 ounces (113g) fresh mozzarella cheese, cubed into ¼" pieces
1 to 2 tablespoons (12g to 25g) Boyajian Basil Oil, for finishing
Pizza Seasoning, for finishing

INSTRUCTIONS

1. Using large holes of box grater, grate butter onto parchment. Fold to cover, then freeze for at least 30 minutes, or up to several days.
2. **To make dough:** In large bowl, whisk flour, yeast, salt, and sugar to combine. Add water and olive oil; using flexible spatula, bring dough together.
3. Knead briefly to form homogeneous but craggy dough, 1-2 minutes. Cover and let rise at room temperature for 30 minutes, until slightly puffy.
4. Preheat oven to 475°F with rack in center.
5. **To laminate:** On lightly floured surface, roll out dough to 10" x 13" with short side facing you.
6. Working quickly, sprinkle most of the frozen grated butter over top of dough, reserving about 1 tablespoon. Using lightly floured hands, gently press butter into dough. Fold dough into thirds, bringing left side in toward center, then right side over center section. Roll to slightly widen rectangle to 4".
7. Distribute remaining butter over top of dough and press gently to adhere. Bring top third of dough toward center, then bring bottom third over top. Gently pinch seam together then press into 1"-thick rectangle.
8. Flouring as necessary, begin rolling dough into large rectangle until it resists (i.e. snaps back), then pause and cover dough for 15 minutes.
9. Uncover and continue to roll until roughly 13" x 18". Transfer to ungreased Crispiest Crust Pizza Pan and stretch dough to all edges. Cover dough and let rise for 30-45 minutes total, until visibly puffy along edges. Fifteen minutes into rise, gently press dough to all corners and halfway up sides of pan.
10. **To finish:** Spread sauce over surface, nearly to edges. Sprinkle Parmesan over sauce, then distribute grated and cubed mozzarella on top.
11. Bake on center rack for 15-17 minutes, until cheese is melted and brown in spots; any exposed dough should be golden brown.
12. Remove from oven and use spatula to unstick any cheese around edges, then remove from pan and transfer to wire rack. Sprinkle with Parmesan. Drizzle Basil Oil generously over top; sprinkle with Pizza Seasoning to taste. Let cool slightly before slicing and serving.



For additional details and step-by-step videos, scan the QR code.

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