

The Best Pizza

Recommended Equipment

- Parchment paper
- [Pizza peel](#)
- Baking stones

Ingredients

For the dough

- **3 cups (398 grams)** all purpose or bread flour
- **1 cup + 2 tablespoons (247 g)** water
- **½ teaspoon** instant yeast
- **1 ¼ teaspoons** salt
- **½ tablespoon** olive oil

For the crust preparation

- Olive oil
- Garlic powder
- Italian seasoning
- Grated parmesan

For the sauce

- **1 29-ounce can** tomato sauce
- **2 teaspoons** sugar
- **¾ teaspoon** salt
- **¼ teaspoon** pepper
- **¼ teaspoon** garlic powder
- **¼ teaspoon** ground oregano
- **¼ teaspoon** basil
- **¼ teaspoon** marjoram
- **1/8 teaspoon** cayenne pepper

For the toppings

- **4 cups** whole-milk mozzarella
- **2 cups** 6-Cheese Italian blend
- Other toppings of choice, like pepperoni, bacon, prosciutto, ham, sausage, mushrooms, peppers, onions, etc.



Instructions

1. **24-72 hours before, make the dough.** Pour water into the bowl of a stand mixer fitted with a dough hook or, if mixing by hand, into a large mixing bowl. Add the flour, yeast, salt, and sugar, and mix until a shaggy dough forms. Add the olive oil and then knead for 4-6 minutes, until the dough is smooth and elastic. Divide into 2 equal pieces. Get out 2 quart-sized zipper bags and add a small amount of olive oil to each one, rubbing until the oil is covering the bag. Put a dough section into each bag, seal, and store in the fridge for at least 24 hours, or up to 72. After 24 hours, the dough can be frozen if you're making ahead.
2. **At least a few hours before you're making the pizza, prepare the sauce.** Stir all sauce ingredients together in a medium sauce pan and simmer on low for 30 minute – 1 hour, until sauce thickens. Cool completely.
3. **Prepare your parchment paper.** This makes transferring pizzas to the oven easy and keeps your stones clean. Trace out your pizza stones or pans on the paper and cut to size.
4. **An hour ahead of time, preheat the oven.** Preheat to 450°F with the stones or pans in it. Preheating the pans or stones is crucial for getting a crust that isn't soggy and cooks evenly, especially if you're using baking stones.
5. **Stretch your dough.** Get out a medium mixing bowl and put some flour in it. Take the dough from one of the bags and put it in the flour, turning to coat thoroughly. Turn out onto one of your pre-cut pieces of parchment paper. Shape into a rough circle with your hands, then form a crust by pressing with the fingers of your dominant hand while providing a wall with the palm of your other hand. Turn the dough, pressing in the crust line while you go. Once you return to your starting place, you should have an even circle. Now begin spreading the dough, using the tips of your fingers and starting in the center, then pressing outward with the fingertips. Flip the dough over. Pressing your palm into the center, stretch your fingers outward. Do this all the way around the pizza. If it's still not big enough, give it a spin-toss in the air to stretch it more, or flip it over and stretch again. Repeat with the other piece of dough.
6. **Season your crust.** Drizzle some olive oil onto the edges of the crust, spreading with a pastry brush or paper towel. Sprinkle garlic powder, Italian seasoning, and some grated parmesan over the crust edge.
7. **Top your pie.** Pour some cooled sauce onto the pizza, spreading to a thin layer—you don't want it too thick. You should have enough sauce to make 2 batches of this pizza; you can freeze the leftover for next time. Add cheese and whatever toppings you want.
8. **Bake.** Use a [pizza peel](#) to transfer the parchment paper and pizzas onto the preheated pans. Bake the pizzas for 8-10 minutes, until cheese is bubbly. Watch them carefully! Depending on your oven, they could take as few as 6 minutes. When done, remove carefully from the oven, let them sit for a minute, then slice. Enjoy!