

Pizza

- [Classic American](#)
- [Square](#)

Classic American

This recipe makes a ~14" pizza similar to papa johns. It takes a minimum of two days to rise in the fridge, but you can leave it a day or so more.

Original [Source](#)

Bread Flour	355.4 g 12.54 oz 0.78 lbs
Water	200.8 g 7.08 oz 0.44 lbs
IDY	1 g 0.04 oz 0 lbs 0.33 tsp 0.11 tbsp
Salt	6.22 g 0.22 oz 0.01 lbs 1.11 tsp 0.37 tbsp
Vegetable (Soybean) Oil	25.94 g 0.92 oz 0.06 lbs 5.71 tsp 1.9 tbsp
Sugar	14.93 g 0.53 oz 0.03 lbs 3.74 tsp 1.25 tbsp
Ascorbic Acid (optional)	1 pinch

Sift Flour

Add water (~65 degrees F) to the mixer bowl of an electric stand mixer. Add the salt, sugar and ascorbic acid to the water and stir to fully dissolve, about one minute.

Add the oil to the mixer bowl, followed by all of the flour.

Using the mixer's flat beater attachment at stir speed, add the flour for about a minute, or until the dough mass pulls away from the sides of the mixer bowl and collects around the flat beater. There should be no raw flour left in the bowl.

Scrape the dough off of the flat beater (it should be shaggy and on the sticky side) and switch to the C-hook attachment. Knead the dough at stir speed, for 1-2 minutes.

Sprinkle the IDY over the dough mass and knead again for 5-6 minutes.

Lightly oil the dough ball and place it in an oiled container. Place the bowl in the refrigerator for 15 minutes to let dough dry, then cover bowl (recommend small hole in cover to let gas escape but not let dough dry out). Leave the dough in the refrigerator for two days. During that time the dough should about double in volume

Upon removal from the refrigerator, let the dough warm up at room temperature for about an hour. Dock the dough with a dough docker.

Youtube videos of how papajohns prepares their dough:

<https://www.youtube.com/watch?v=M5HxTEaOF1o>

<https://www.youtube.com/watch?v=PPm8aHvpjE8>

bake, on the 14" pizza screen, on the lowest oven rack position, at about 500 degrees F, for about 8-9 minutes.

Square

Warning: This recipe is far from exact. I was initially following a recipe where I think I was supposed to use the olive oil to grease the pan, but added it to the dough due to unclear instructions. Ended up adding a wild amount of extra flour as I kneaded, but it turned out as some of the best yeasted bread I've ever made.

Bread Flour	300 grams to start...
Instant Yeast	5 grams
Sugar	4 grams (ish
Kosher Salt	9 grams
Water	220 grams (~110F for yeast)
Olive Oil	1/4 cup

Mix everything together until well combined

Let rest 10 minutes

Add more flour and knead until it feels right. Will stick to the counter but not too much. It should still stick to the bottom of the bowl when kneaded with a mixer. Shouldn't really be sticking to your hands by the end (I did it in stages of hand kneading and using the mixer, took somewhere between 10 and 20 minutes, and a ton of added flour. Was really sticky most of the time)

Let rise in a warm place for 2 hours

Deflate and place into 9x13 pan, stretch as much as you can to fill the pan

Let rest 30 minutes

Finish stretching to fill the pan/go up the sides just a little bit (I used a dough docker here too)

Preheat oven to 500 (or 550 if it goes that high) Simultaneously, let dough rest 35 to 40 more minutes

Pop any large bubbles. Put toppings on pizza, and bake for 12-15 minutes