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.

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