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

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