

# Instructions for a Cast Iron or Steel Pan

**Total Prep Time: 1 hour**

**Total Cook Time: 22 minutes**

- Rim the pan in 1 and  $\frac{1}{4}$  tablespoon of olive oil, including the sides
- Place the dough in the middle of pan
  - press firmly with your fingers all over the dough, making dimples, and gently push out to the edges as you do so. It's okay if it doesn't stretch all the way to the edge.
- Cover pan with a tea towel and let rest for 30 mins
- Start to preheat your oven to 450
- After 30 mins has passed, press the dough out again the same way as before, this time smudge the dough up to the edge of the pan making a bit of a crust
- Let it rest for another 30 mins - cover with towel
- After 30 mins passed, cover with sauce and toppings---you can go right up to the edge of the pizza
- Cook on a lower rack for 20-22 minutes depending on your crunch preference!
- Use a good metal spatula to remove the pizza onto a cutting board or cooling rack. Let stand for 5 mins, then cut into it and enjoy!