

# Instructions for Storing, Freezing, and Baking Sourdough Pizza Dough

## For Fresh (Not Frozen) Dough or Thawed Dough

If your dough is fresh (not frozen) or has been thawed, it should be kept refrigerated and baked within 24 hours.

## For Frozen Dough

Frozen dough can be stored up to 3 months. When ready to use, thaw in the refrigerator for 12 hours or overnight. Allow the dough to reach room temperature before shaping and baking according to instructions.

## Cast-Iron Skillet Method

1. Preheat your oven's broiler to **HIGH**.
2. On the stovetop, heat a cast-iron skillet over medium to medium-high heat. If needed, lightly oil the skillet to prevent sticking.
3. Working with one dough ball at a time on a floured surface, press it into an **8-inch wide circle**.
4. If the dough feels sticky, generously flour both the surface and the top of the dough as needed to avoid sticking.
5. When the skillet is hot, lay the circle of dough in it.
6. **Carefully** use your fingers to press the dough's edges to cover the skillet's bottom.
7. Immediately add the sauce and toppings to the crust, cooking for 5-6 minutes or until the bottom begins to char.
  - **Tip:** If the dough is too thick, you'll need to cook it longer on the stovetop at a lower temperature to ensure the crust cooks through completely. Alternatively, you can place it under the broiler for a few minutes before adding toppings to help it cook evenly and avoid the "gum line" in the center.
8. Once the bottom is well cooked, transfer the skillet under the broiler for 2-4 minutes to cook the toppings. Keep an eye on the pizza to prevent burning the crust and toppings.
9. Remove the pizza from the oven and slice it into pieces!

## How to Bake Sourdough Pizza on a Pizza Stone

1. Place the pizza stone in a cold oven and preheat it to **450°F**
2. Press/stretch the dough into a crust and add your desired toppings.
3. Once the oven and pizza stone are heated, carefully use a pizza peel to transfer the dough directly onto the pizza stone. Be sure to move quickly to maintain the dough's shape. *If you don't have a pizza peel, you can shape the pizza on a sheet of parchment paper and then move it to the baking stone.*
4. Bake the pizza for 20-25 minutes or until the toppings are cooked and the crust is fully baked.

## How to Bake Sourdough Pizza on a Pizza Pan

1. Spray the pizza pan with non-stick cooking spray/avocado oil. Preheat your oven to **450°F**
2. Press/stretch the dough into a crust, place onto the pizza pan, and add your desired toppings.
3. Bake the pizza for 20-25 minutes or until the toppings are cooked and the crust is fully baked