



Line the pan with parchment paper. Set aside.

Empty contents into a large mixing bowl. Make a well in the center of the bowl.

Measure 7Tbsp (105g) of water and bring to temp. Ensure 120°-130°F. **Do Not Exceed 130°F**

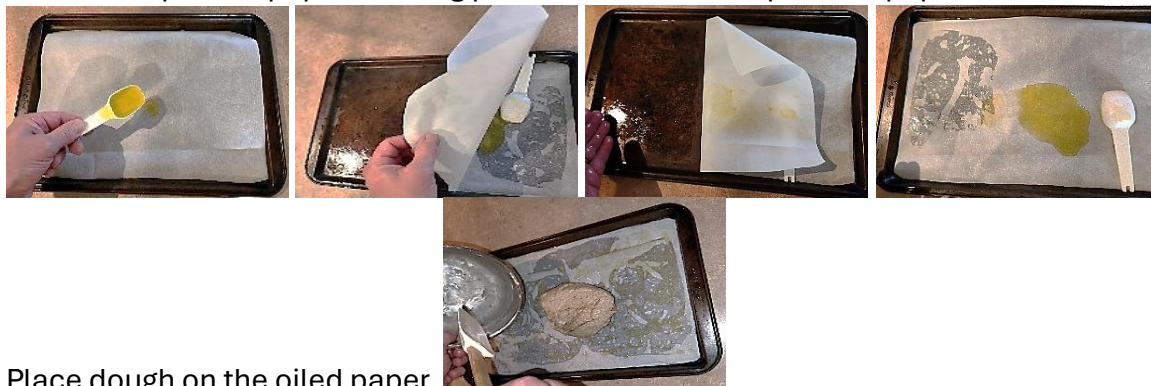
Add 1.5Tbsp (21g) oil to the well, add hot water. Use a wooden spoon and stir.

Stir with vigor, to whip / incorporate air.

Scrape down the sides of the bowl and form a ball. Set aside.

Ensure rack is in center position. **Pre-heat oven to 475°F.**

Place 1 Tbsp oil on paper/cooking pan. Use hands to oil pan and paper.



Place dough on the oiled paper.



Use those oily hands to spread dough. Palm work is effective.

Fill in any holes that develop. Not a worry. Pizza!



Use a spatula to clean up/shape the edges.

Allow the dough to rise for 20 minutes. After 20 minutes, top / make your pizza.

Place your pizza in the oven. **Turn off oven, then restart 425°F (soft) and 450°F (crisp & chewy)**

Bake for 12 - 20 minutes. Remove from oven. Rest in pan for 5 minutes.

Note: Oven temperature variance may be greater than expected. I was shocked to learn that our oven's targeted acceptable range of $\pm 30^\circ\text{F}$ from set point. I've adapted. The edge crust should be a tad crispy when done baking (my tastes). If the edge isn't crispy, the bottom may lack the desired stability.