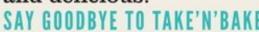
the home baker's illustrated guide 📆

It's quick, easy, and delicious.





THE SPONGE

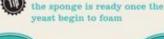
nothing gets yeast ready to go to work like a nice glass of warm sugar-water



1t Sugar

1T Yeast

1c Warm Water







15 mins

DOUGH RISING

mix in remaining ingredients and set soft, elastic dough aside to rise



1t Salt 1T Olive Oil





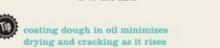
3c Flour

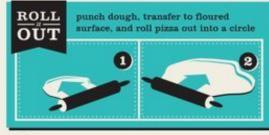
FORM PIZZA

after a few hours of rising in a warm place, it's pizza-making time











Switch up the rolling direction (1&2) to shape challenging dough into a circle

BEST PIZZA EVER

from the classic margherita to exotic blends of jerk chicken and BBQ sauce, your pizza's details are up to your taste. So make something great!

PRODUCTION



from the classic margherita to exotic blends of jerk chicken and BBQ sauce, your pizza's details are up to your taste. So make something great!



the kitchen fills with delicious smells, but don't pull the pizza until the crust is golden and the cheese is bubbling

