

## Acrobatic Dough Procedure

Calculate the number of pounds or ounces of dough you need to make, keeping in mind, it's best used within a twenty-four hour period. We **use two-8 oz. dough balls pressed together to make one acrobatic dough.**

The recipe is formatted using baker's percent formula. Simply edit the amount of flour you need under the word "POUNDS" and the rest of the ingredient totals will automatically adjust, for consistency. Look at the "Totals" highlighted in blue, for actual weight of all ingredients. This should meet or exceed the amount of dough needed.

Place water and salt in mixing bowl. Stir and let salt dissolve for five minutes. Add flour, and mix for five minutes. Add oil last, and mix an additional fifteen minutes.

Scale, ball, and place dough balls in lightly oiled pans, and cover with plastic. Refrigerate until ready to use. This dough will be dry and harder than regular pizza dough, but proves very durable for acrobatic purposes.