

Cookware

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This page is currently in DUH editorial.

Cast iron

See [pan and skillet breads](#) for what a preheated skillet does for bread, and [Cooking Appliances](#) for the wider appliance list. A cast-iron recipes page is not written yet. Folded in from a legacy Cast Iron note.

A 10-inch skillet is also the vessel behind Adam Ragusea's pan pizza — base browned on the hob for 6–7 minutes, then about two minutes under a maximum broiler. The method is summarised in [oven pizza](#).

Glass bakeware

Modern Pyrex and its equivalents are **tempered soda-lime glass**, not the borosilicate the brand was built on. That change matters in practice:

- **425°F (218°C)** maximum continuous use
- Never preheated empty, never on a stovetop, **never under a broiler**
- Never taken from the fridge into a hot oven, or set hot onto a cold or wet surface — thermal shock is what actually breaks these dishes
- Vintage borosilicate tolerates more, often 450–500°F, but assume soda-lime unless you know which you own

Glass conducts poorly and heats slowly, so it is the wrong vessel for anything that needs a hard, fast base. The one thing it does that no metal pan can is let you see the bottom crust brown. Worked through in [pizza in a glass dish](#).

Sheet pans

A commercial half sheet is the cheapest genuinely useful pan in a domestic kitchen. Dark anodised absorbs radiant heat; bright aluminium reflects it, which is why pale bases are often a pan problem rather than an oven problem. See [sheet pan pizza](#) and [baking equipment](#).

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