

PIZZA BAKING INSTRUCTIONS



1. PREHEAT OVEN TO 425° Or 350° for Stuffed.

Remove plastic wrap and leave pizza on tray. Keep Pan pizzas level at all times.



2. BAKE 12-18 MINUTES Or 32-40 minutes for Stuffed.

Bake on center rack or lower oven rack for Thin Crust. Remove when golden brown.



3. ENJOY!

Let pizza sit for 5 minutes before cutting. Pan pizzas should be removed immediately from pan using a spatula, but be careful with the hot oil.

BAKING TIPS

ALL RISE!

If pizza has been refrigerated, remove 60 minutes before baking to allow crust to rise. Always bake pizzas within 24 hours of purchase.

CRISPIER CRUST!

After about 10 minutes of baking your Original or Thin crust pizza, slide pizza off tray and directly onto the oven rack. Check every 1-2 minutes until crust is golden brown.

POP BUBBLES!

During baking, use fork to puncture any bubbles that appear.

RACK 'EM UP!

Bake Original, Pan, Stuffed and Gluten Free pizzas on the center rack. Bake Thin pizzas on the lower rack at least 5" above heat source.

DOUBLE UP!

To bake two pizzas, place one on the left side of the lower rack and one on the right side of the upper rack without letting the trays touch the sides of the oven. Rotate pizzas halfway through.