

instructions

PIZZA BAKING

PAPA MURPHY'S
TAKE 'N' BAKE PIZZA

If refrigerated, remove pizza 60 minutes before baking for crust to rise. Always bake pizzas within 24 hours of purchase. See back for baking tips.

Original or Thin

1. Bake at 425° for 12-18 minutes

Remove plastic wrap and leave pizza on tray.

- Bake Thin on lower oven rack.
- Bake Original on center rack.

2. Remove when golden brown. Let pizza sit for 5 minutes before cutting. **Enjoy!**

Pan

1. Bake at 425° for 12-18 minutes

Remove plastic wrap and leave pizza in pan. Keep pizza level at all times.

2. After baking until golden brown, remove from oven and immediately use a spatula to remove from pan (be careful with the hot oil). Let pizza sit for 5 minutes before cutting. **Enjoy!**

Stuffed

1. Bake at 350° for 32-40 minutes

Remove plastic wrap and leave pizza on tray.

2. Remove when golden brown. Let pizza sit for 5 minutes before cutting. **Enjoy!**

PIZZA BAKING

tips & tricks

CRISPIER CRUST!

After about 10 minutes of baking your Original or Thin 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.

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