



Pizza Baking Instructions

- 1 hr before baking, reshape dough into a ball
- Preheat stone, sheet pan or cast-iron pan in oven at 450F for 10-15 mins
- Cut a piece of parchment paper a little bigger than baking pan
- Dust parchment with flour
- Shape pizza dough on parchment paper
- Dress with toppings
- Slide parchment with pizza on it onto an upside-down sheet pan (acting as a pizza peel)
- Now slide parchment paper with pizza onto hot pan
- Bake for 10-20 mins. Every oven is different. Bake on the bottom rack for crispy bottom

ENJOY

Pizza dough will last in the fridge for 5 days

Pizza dough can be frozen for up to 1 month

Thaw frozen pizza dough in the fridge. Once thawed bake the same day.

Our pizza dough is considered a "wet dough". Please have patience while prepping your pizza and let the creativity fly.