



# COOKING INSTRUCTIONS



START WITH ROOM TEMPERATURE DOUGH.  
PRE-HEAT OVEN TO 550 DEGREES, COOK ON PIZZA STONE OR OVEN RACK

## STEP 1

PLACE DOUGH ON PIZZA STONE WITH FLOUR UNDERNEATH & ON TOP OF DOUGH. PUSH AND PULL DOUGH WITH YOUR FINGERTIPS UNTIL DESIRED SIZE & SHAPE. CAN ALSO ROLL OUT WITH ROLLING PIN



## STEP 2

PLACE A SPOON FULL OF SAUCE IN THE MIDDLE OF DOUGH AND SWIRL SPOON IN A CIRCULAR MOTION UNTIL SAUCE IS ABOUT AN INCH AWAY FROM END. TOP WITH OREGANO OR BASIL



## STEP 3

LAYER TOPPINGS ON TOP OF SAUCE, THEN TOP WITH DESIRED AMOUNT OF CHEESE. COOK IN 550 DEGREE OVEN UNTIL CHEESE IS BUBBLING & CRUST IS GOLDEN BROWN ABOUT 5 MIN



*\*we have made a specially formulated dough for these kits to be suited for at home ovens\**

*\*If you have a pizza oven that can reach temps in excess of 700 please request our traditional dough as an alternative\**