



*Enjoy fresh home-made pizza
HOT from your oven!*

Whole Wheat Poppy Seed and Herb Crusts

(Partially baked crust)

1. If pizza is refrigerated, allow to warm to room temperature for 60 - 120 minutes inside bag.
2. Preheat baking surface (pan or pizza stone) to **450°**. If using stone, preheat for 25 minutes.
3. Slide pizza from pizza box onto hot baking surface inside oven (hot pan or stone).
4. **Bake for roughly 12 minutes** depending on oven and taste preference.
5. Remove from oven and let sit 5 minutes before cutting. Serve and enjoy!

Tips:

- The best way to put the pizza in the oven is to slide it directly from the box onto your hot baking surface.
- If you are baking the pizza using a pizza stone, it's best to use one of the lower racks in your oven. If you will be baking on a pizza pan, we suggest using the center rack or slightly higher.
- If you will be baking the pizza directly on a rack without a pan or stone, use a rack located near the top of the oven. We do not suggest baking directly on a rack, although some of our customers have found success with this method.

Traditional Crust

(Raw dough crust)

1. If pizza is refrigerated, allow to warm to room temperature for **60-120 minutes** inside bag. This will give you a better crust and a more evenly baked pizza overall. Please do not bake directly from refrigerator.
2. Preheat your oven to **450°**.
3. **Remove bag, but leave pizza on the supplied baking tray.**
4. Bake on rack near center of oven - slightly higher or lower is fine.
5. Bake for **roughly 12 minutes** depending on oven and taste preference.
6. Remove from oven and let sit 5 minutes before cutting. Serve and enjoy!

Who makes the best pizza in town? You do!