

# **A DORNETTO'S** **SELECTED** **ITALIAN FOODS**

**The Pizza People Come Home For**

## **Baking your unbaked pizza** *With our disposable pan*

Preheat oven to 430 degrees

Convection oven to 400 degrees

Leave the pizza on the parchment paper and place it on the disposable pan. Place in the oven on the center rack. Bake pizza for 14 - 20 minutes. Check the pizza after 10 minutes. Use a fork to pop any bubbles. Pizza is done when the crust is golden brown and the cheese is melted.

Be Careful it will be HOT!

## **Baking your unbaked pizza** *With your pan at home*

Preheat oven to 475 degrees

Leave the pizza on the parchment paper and place it on your pan. Place in the oven on the center rack. Bake pizza for 8-10 minutes. Check the pizza during the baking process. Use a fork to pop any bubbles. Pizza is done when the crust is golden brown and the cheese is melted.

Be Careful it will be HOT!

**Pizza should be used within 24 hours, unless you freeze it.**