



Baking Instructions! For a great Pizza, Bake it on the Bake and Serve Tray provided.



1 Getting Started

Preheat oven to 430 degrees

Convection oven:

Preheat oven to 400 degrees

Adjust oven rack to center position. Pizza bakes on Baking Tray!

Keep in Mind:

Bake Within 60 minutes of purchase, or refrigerate. If refrigerated, remove 60 minutes prior to baking for best results. Always bake & eat within 24 hours of purchase.

2 Prep & Bake

Leaving pizza on bake and serve tray. Place in oven on center rack.

Bake pizza for 14 - 20 minutes.

Keep in mind:

For best results bake only one pizza at a time. Paper tray should not touch walls of the oven. The tray may discolor, but this is normal.

3 Spot Check

Check pizza after 10 minutes. Use a fork to pop any bubbles that may appear.

Crispier Crust: After 10 minutes, or when crust releases from tray, slide pizza off its tray and onto the oven rack. Continue baking until desired bake is reached.

4 Cut Pizza

Pizza is done when the crust is golden brown and cheese is melted. Let it cool for 5 minutes before serving. Be careful, it will be HOT!

Keep in mind: Do not reheat pizza on the paper tray.