



303.277.1793

*Buy our pizza. We knead the dough.*

## **TAKE-N-BAKE • JUST HEAT & EAT!**

### Baking Instructions for Great Pizzas and Calzones

#### READ FIRST

**PIZZA:** Remove plastic wrap and baking instructions before baking.

**CALZONE:** Remove Calzone from box BUT leave on parchment paper. Calzones bake ON THE PAPER.

While pre-heating oven, let pizza/calzone sit at room temperature for about 15 minutes.

Bake within 48 hours of purchase. Bake only one pizza at a time. Two calzones are fine if side-by-side.

Place oven rack in center position at least 6 inches from heating element.

**Warning:** Cooking pizzas near or in contact with an open flame may result in fire.

**If using a pizza stone, pre-heat stone for 15 minutes on center rack.**

For crispier pizza/calzone, after 15 minutes baking, remove from tray/paper and place directly on the oven rack or pizza stone.

(Please do not remove before 15 minutes—otherwise, you risk a messy oven!)

#### Thin Crust Pizzas

Preheat oven to 425. Do not use convection oven.

Slide baking tray with pizza on center rack.

Bake 20-25 minutes. Check at 10 minutes. Use a fork to puncture any bubbles that may appear.

Continue baking to your liking.

Pizza is done when the crust is golden brown and our 4-cheese blend is melted.

**For Cheese or 1-topping pizzas, 15 minute cook time is recommended.**

Remove pizza from oven. Let sit 5 minutes before slicing.

#### Calzones

Preheat oven to 350. Do not use convection oven.

Slide parchment paper with calzone on center rack.

(A cookie sheet works just as well.)

Bake 30 minutes. Check at 15 minutes.

**Calzones need to be punctured with a fork at 15 minutes.**

Calzones are perfectly baked when bottom and top crusts are golden brown.

**For Cheese only Calzones, 20 minutes cook time is recommended.**

Remove Calzone from oven. Let sit 5 minutes before serving.

Sauce: Cook in a pan on stove top (recommended).