



13721 FM 1097, Suite E ,Willis TX

- Preheat oven to 450 degrees and adjust baking rack to middle of oven.
- Remove plastic wrap!
- Slide pizza and white baking sheet from cardboard circle into oven. Leave pizza on baking paper and place directly onto oven rack.
- Do not place cardboard circle into oven.
- Bake for 8-10 minutes, until cheese is bubbly and crust is nicely browned.
- Every oven bakes a little differently. Check the bottom of the crust before you take the pizza out of the oven.
- Remove from oven by sliding pizza back onto the cardboard circle Discard baking paper and let cool for a moment. Slice it and enjoy!

Helpful Baking Hints :

- Every pizza cooks up best at room temperature.
- Pizzas cook up best in a preheated oven. If pizza is not done in 8-10 minutes, then turn oven temperature up to 500 degrees, keep an eye on the pizza and finish off.
- The hotter the oven, the better the pizza will cook up.
- Bake only one pizza at a time. Baking paper will turn brown (but don't worry).
- Pizza can be refrigerated for up to 24 hours.
- If a pizza has been refrigerated for longer than 1-2 hours, then it must sit out at room temperature for 30+ minutes before cooking.