



HALF-BAKED PIZZA

Storing Half-Baked Pizzas

- Store in the refrigerator if you plan to bake your HALF-BAKED pizza within 24 hours of purchase.
- If freezing your HALF-BAKED pizza allow it to cool to room temperature, then wrap it in plastic to retain freshness and place in the freezer.

Baking Half-Baked Pizzas

- Preheat oven to approximately 375°F - 400°F.
- Remove HALF-BAKED pizza from box (if wrapped in plastic and frozen, remove plastic and thaw before baking).
- Place HALF-BAKED pizza on baking tray, pizza screen, or baking stone and set in preheated oven on center rack.
- Bake pizza between 5 - 15 minutes depending on individual preference. Pizza is done when cheese is melted and crust is golden brown. Please check oven regularly to ensure best results.
- When pizza is done, remove from the oven, let cool for a few minutes and slice to preference.

*Due to oven baking variations, foil may be placed over the pizza to prevent over-browning of cheese and toppings.

*Baking suggestions may vary from oven manufacturers.