



TAKE & BAKE PIZZA

TRADITIONAL BAKING METHOD

1. Preheat oven to 425°. Remove wrap and place pizza (and baking tray it comes on) on the CENTER rack (at least 6 inches from heating element).
2. Rotate pizza halfway through baking. If bubbles appear, puncture with fork.
3. Pizza is done when crust is golden brown and cheese is melted.
4. Typical baking times:

Regular crust pizza	12 – 18 minutes
Stuffed and multiple Topping pizzas	16 -20 minutes

5. Remove pizza from oven, let sit for a few minutes. Cut, serve and enjoy!

For Crispier Crust: Place pizza directly on oven rack after 8 minutes of baking.

For Baking Stone Method: Preheat baking stone in oven for 15 min, then bake pizza on baking stone.

For Multiple Pizzas: Follow traditional baking method for pizza #1. After 5 min, move pizza #1 to TOP oven rack and place pizza #2 on CENTER oven rack. Continue baking using traditional baking instructions above.

To Order: (352) 333-6185

www.ILNYP.com



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