

BAKING INSTRUCTIONS TRADITIONAL PIZZAS

- Preheat oven to **425 degrees**.
- Remove shrink wrap. Use cardboard to slide pizza with parchment onto middle rack.
- Pizzas bake on parchment. Remove cardboard for baking. Parchment darkens while baking.
- Bake **8-14 minutes** until crust is golden brown.
- Use parchment to pull pizza onto cardboard. Let cool for several minutes before slicing.

PRO TIP

- For **crispier crust**, cook pizzas at 475 degrees for 8-12 minutes depending on your oven. Check after 6 minutes and rotate if necessary.
- When **cooking multiple pizzas at the same time**, rotate pizzas between racks halfway through cooking to ensure both tops and bottoms of pizzas are evenly cooked.

FROZEN PIZZA BAKING INSTRUCTIONS

- When freezing, keep pizza wrapped as is.
- Preheat oven to **400 degrees**.
- Remove shrink wrap and parchment.
- Use cardboard. Slide frozen pizza onto oven rack.
- Bake **18-24 minutes** or until crust is golden brown. Check after 16 mins. Rotate if necessary.
- Use the cardboard to slide pizza out of oven. Let cool for 2-3 minutes before slicing.

PRO TIP

We don't recommend freezing our pizzas. It can be done. Please note that it kills active dry yeast in the dough. Your pizza will rise less and taste great!

CHECK THE BACK FOR MORE



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BAKE

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HOMEMADE PIZZA

COOKIE BAKING INSTRUCTIONS

- Preheat oven to **350 degrees**.
- Remove shrink wrap. Use cardboard to slide cookie and parchment onto middle rack. Cookies bake on parchment only; remove cardboard for baking. Parchment darkens while baking.
- Bake **10-12 mins**, until golden brown. Ovens vary, check after 7 mins. Rotate if necessary.

CALZONE BAKING INSTRUCTIONS

- Preheat oven to **450 degrees**.
- Remove shrink wrap. Use cardboard to slide calzone with parchment onto middle rack. Remove cardboard for baking.
- Bake **14-18 minutes** or until golden brown.
- Since oven temperatures vary, check after 8 minutes and rotate if necessary.

BREADSTICKS BAKING INSTRUCTIONS

- Preheat oven to **425 degrees**.
- Remove shrink wrap. Use cardboard to slide breadsticks with parchment onto middle rack. Remove cardboard for baking.
- Bake **8-14 minutes** or until golden brown. Ovens vary. Check after 8 mins. Rotate if needed.

PIZZA GRILLING INSTRUCTIONS

- Preheat grill and pizza stone to **525-575 degrees**.
- Remove shrink wrap. **Trim excess parchment paper** around pizza to avoid flaring.
- Use cardboard to slide pizza on parchment paper onto pizza stone. Then close grill. Remove cardboard while cooking.
- Grills vary. Check pizza after **4 minutes**. Lift crust and make sure bottom of pizza is cooking.
- Cook until crust is golden brown.
- Use spatula to pull pizza back onto cardboard from stone. Let cool several mins. before slicing.

QUESTIONS? CALL ANY OF OUR LOCATIONS!

2122 Central Street **Evanston**, IL 60201 (847)424-1400
544 Lincoln Avenue **Winnetka**, IL 60093 (847)501-5000
345 Park Avenue **Glencoe**, IL 60022 (847)242-9000
268 E Deerpath **Lake Forest**, IL 60045 (847)615-6000
Coming Soon to Hinsdale, IL
Coming Soon to Elmhurst, IL

Our Hours: Sunday-Thursday 11:30am – 8:00 pm
Friday & Saturday 11:30 am – 9:00 pm
DELIVERY AVAILABLE EVERYDAY STARTING AT 4PM

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