



Thank you for purchasing a Fine Folk Make Your Own Pizza Kit!

Each Pizza Kit includes:

- 2 Balls of Pizza Dough (one for pizza making, the other for dough tricks and tossing)
- 1 container of Homemade Marinara Sauce
- 1 container of Shredded Mozzarella Cheese
- 4 portions of Toppings
- 1 16" Metal Screen
- 1 Cardboard Circle (to cut your pizza on)
- 1 Cardboard Pizza Liner (Square cardboard with waves to keep the crust from getting soggy)

Directions:

It is highly recommended that you check out our how-to videos at finefolkpizza.com/pizza-kit

1. Preheat the oven to 500 degrees
2. Lightly spread olive oil on your 16" pizza screen so the pizza doesn't stick-- super important!
3. Roll out or stretch your pizza dough to match the size of the pizza screen
4. Poke small holes in the dough with a fork, this prevents bubbling while baking
5. Add Marinara to pizza, spreading evenly leaving a $\frac{3}{4}$ inch crust
6. Add Mozzarella to pizza, spreading evenly leaving a $\frac{3}{4}$ inch crust
7. Add your toppings
8. Put the pizza screen and pizza in the oven on the TOP RACK, the lower rack will cause the pizza to burn.
9. Bake until golden brown 7- 12 minutes depending on the oven. KEEP A CLOSE EYE ON THE PIZZA! It can bake quickly.
10. When removing the pizza put on oven mitts, put the crust saver on top of the cardboard circle and slide the pizza on to the top of the crust saver. Place on the counter to cool for 5-10 minutes.
11. Cut the pizza with a pizza cutter into your desired number of slices (8 is recommended).
12. Dig in!

When your pizza is done, enter for a chance to win official Fine Folk Pizza gift cards and swag! Share your pizza making experience with us on Facebook and Instagram using the hashtag **#finefolkdoughchallenge**. Things our judges like to see: Finished pizzas, dough tricks with the extra dough ball, and of course, your family having fun!

