



PIZZA KITS

****IF NOT USING IMMEDIATELY, PLEASE COVER
THE DOUGH WITH OILED PLASTIC WRAP****

INSTRUCTIONS:

1. Preheat oven to 450°F.
2. Lightly flour a baking sheet or pizza pan (make sure it's oven safe). You should also flour your work surface if you're making smaller pizzas to transfer onto your baking sheet.
3. Take your dough (you can cut it into individual portions or make 1 larger pizza) and begin to flatten it with your hands and a rolling pin. (It can be any shape you'd like, and should be about as thick as your finger—about ¼" to ½".)
4. Use a ladle or spoon to apply the sauce onto the dough. Start in the center and work out in a spiral pattern, leaving ½" border at the edge for a crust.
5. Sprinkle the mozzarella cheese on the pizza, along with toppings like pepperoni, etc.
6. Put the tray into the oven and bake for 10-15 minutes, but make sure to keep an eye on it! If it looks like it's browning faster, take it out. (*Ovens will vary.*)
7. Cut into slices and enjoy!

Good Work! Enjoy your homemade Pizza!