

INGREDIENTS & TOOLS

- 1 large dough ball
- 8 oz of mozzarella cheese
- 4 oz of pizza sauce
- 2 oz of flour or corn meal
(for dusting)
- Additional toppings (provided with the Native or Cripple Creek kits)
- 1 packet of parmesan cheese
- 1 packet of crushed red pepper
- Baking tray

HOME PREP INSTRUCTIONS

- Pre-heat oven to **425° F**
- Using the dusting flour, hand-stretch or roll (with a rolling pin) the dough ball. The stretched dough should be **13"-14" in diameter**. If you are feeling inspired, watch some You-Tube videos on how to hand toss pizza dough.
- Place stretched pizza dough onto baking tray.
- Use a fork to make indents in the dough, poking your dough every couple of inches around the entirety of your pizza. **Be careful not to poke all the way through the dough**. You're poking the dough to prevent bubbles in the oven.
- Top the dough in the following order (spreading toppings to the edge):
 - 1.** Sauce
 - 2.** Mozzarella cheese
 - 3.** Meats (if any)
 - 4.** Veggies (if any)
 - 5.** Fresh Mozzarella
 - 6.** Reserve fresh basil for garnish after pizza has cooked (if applicable)
- Place the pizza and baking tray on the center rack of your oven. **Make sure the center rack is placed 6 to 8 inches from the bottom of the oven**. Please note: this is a one-use tray and should not be in an oven over 450 degrees.
- Check the pizza after 10 minutes** for large bubbles. If they appear, pop them with a fork.
- Average baking time is from 14 to 20 minutes**. For a crispier crust, remove baking pan for last 3-5 minutes.
- Pizza is perfectly baked when **the bottom and top of the pizza are golden brown and the cheese is completely melted**. Check the bottom of the pizza by lifting the edge with a spatula.
- Remove the pizza from the oven and let it stand for a few minutes before cutting into slices, then **serve and savor the flavor**.