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Frozen Unbaked Pizza Dough – 22 oz. 18 pcs. / 22 oz * 24.75 lbs. Net Wt

- 1. Set up pizza dough balls on baking pan lined with white paper.
- 2. Thaw on covered rack in cooler overnight (not to exceed 12 hours).
- 3. Remove from cooler.
- 4. Grease pizza pan or baking tray with olive oil.
- 5. Stretch dough ball to fit pan, leaving a slightly thicker outer edge.
- 6. Spread pizza sauce on top of dough, stopping 1/2 inch short of the edge.
- 7. Add additional toppings as desired.
- 8. Place in oven at 450 degrees F. Bake for approximately 30 -35, until golden brown and cheese is melted.
- 9. Remove from oven.
- 10. Allow to sit a few minutes before slicing.

Conn. Lic. # 3870 Keep Frozen at 0°F

Updated: 10/28/13