




## Tips for Baking Great Pizzas and Calzones

- Pre-heat oven to recommended temperature 
  - Remove plastic wrap (your pizza or calzone comes on its own baking tray)
  - Place item on the center rack of your oven (For best results, bake one item at a time) 
  - Check after 10 minutes (oven temperatures vary) 
  - Remove from the oven when the crust is brown on the bottom and edges, and the cheese is fully melted
  - Refrigeration is not necessary if baked within two hours
  - Freezing is not recommended as it will effect our freshly rolled dough
- CAUTION: Do not REHEAT your pizza on its baking tray**

### ORIGINAL CRUST



400°

12-20 min.



Comes on its own baking tray.

### SICILIAN PAN CRUST



375°

12-16 min.



Comes on its own baking tray.

### THIN CRUST



400°

18-20 min.



Comes on its own baking tray.

Place pizza and tray on center oven rack. 

Bake for 15 minutes.

Remove pizza from oven.

Using a spatula, loosen pizza from tray.

Slide pizza off tray and back onto center oven rack.

Bake for 3 more minutes or until cheese AND crust turn golden brown.

### CALZONE



375°

20-25 min.



Comes on its own baking tray.

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# FIGARO'S PIZZA



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