Home Pizza Kit
Materials & Instructions

**Ingredients/Needed Materials**
- 2 small dough balls
- 4 oz of mozzarella cheese
- 4 oz of pizza sauce
- 2 oz of flour for dusting
- 1 packet of parmesan cheese

**Materials**
- 1 packet of crushed red pepper
- Additional pizza toppings (not included in kit)
- 1 pizza pan, pizza screen, baking sheet pan or cast-iron skillet (not included in kit)

**Instructions**
1) Pre-heat your oven to the highest setting (usually 500°F - 550°F).
   a. If you have a “Pizza Stone” pre-heat your oven with the pizza stone inside your oven. However, this is not required.
   b. Let the dough sit at room temperature for at least 30-90 minutes before using.

2) Using the dusting flour provided, moderately sprinkle flour on each dough ball as well as on the countertop where you stretch the dough.

3) Push, hand stretch, or roll (with a rolling pin) each ball of pizza dough. Stretched dough should be at least 7” in diameter.
   a. If you are feeling inspired, watch some You-Tube videos on how to hand toss pizza dough.

4) Place stretched pizza dough onto a pizza pan, pizza screen, baking sheet pan or cast-iron skillet.

5) Top the dough with pizza sauce then pizza cheese included in the pizza kit.
   a. Get creative with your toppings and add some ingredients that you already have in your refrigerator.

6) Bake Pizza for 10-15 minutes or until golden brown. Let Pizza cool and then ENJOY!

*Record and share your experience making Blue Pan pizza on Facebook and Instagram so others can watch the fun!*