



## 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
- 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!*