

Baking U-bakes

- *Preheat oven to 425°.
- *Remove wrapper.
- *Place pizza just below center of oven.
- *Check pizza after 10 minutes. Pop any bubbles with a fork.
- *Average baking time is 15-20 minutes. Pizza is done when bottom of crust is golden brown, edge of crust is brown, and cheese is melted. If you burn your pizza, please bring it back for an exchange.

Tips

- *Bake only one pizza at a time.
- *Bake pizza on the tray it comes on.
- *If top is done but bottom isn't, place foil on top to prevent further browning.
- ***Do NOT** reheat the pizza on the same pizza pan.
- *Try reheating using a nonstick fry pan with lid.

Cooking Half Baked Pizzas

- *Preheat oven to 425°.
- *Place pizza just below center of oven.
- *Average baking time is 10 minutes (check after just 5 min.)
Pizza is done when bottom of crust is golden brown, edge of crust is brown, and cheese is melted. If you burn your pizza, please bring it back for an exchange.

Tips

- *Bake only one pizza at a time.
- *Bake pizza on cookie sheet or directly on oven rack.
- *If top is done but bottom isn't, place foil on top to prevent further browning.
- *Try reheating using a nonstick fry pan with lid.