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Take 'n Bake Instructions

For most original tasting pizza, bake within 1 hour of purchase.

Note: Pizza must be refrigerated if not baked within 1 hour. A refrigerated pizza must be baked within 24 hours.

- Once refrigerated, allow the pizza to stand at room temperature for 1 hour before baking.
- Bake only one pizza at a time.
- Preheat oven to 425° E
- 1. Remove wrapping from the pizza.
- 2. Place the pizza and baking tray onto the center rack of the oven. The rack should be 6 to 8 inches above the bottom of the oven. Do not allow any edge of the baking tray to touch any side of the oven.
- 3. Check the pizza in 4-5 minutes; using an oven mitt & fork, puncture any bubbles that might form on the pizza.
- 4. Allow the pizza to bake for a minimum of 12 minutes.
- 5. The pizza is fully cooked when the crust is golden brown and the cheese on top is completely melted.
- 6. If a crispier crust is desired, remove the pizza from the baking tray and place it directly on the oven rack 2 minutes before the cooking time is complete.
- 7. Remove the pizza (and tray) from the oven when it has reached the desired doneness and allow it to cool for 3-5 minutes.
- 8. Once slightly cooled, slice and ENJOY!

Caution: The baking tray is designed for one use only; do not use to reheat the pizza a second time.

Now repeat after me, Mama's Lizzaaah...
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