



PIZZA KIT INSTRUCTIONS

To make your own Detroit style pizza:

1. Take dough out of the refrigerator about 30 mins before using & pre-heat oven on Bake to 500 degrees.
2. Grease a 9" x 13" baking pan with butter, vegetable shortening or 2 tbsp olive oil.
3. Press dough out to cover the entire pan. If the dough is unable to stay stretched, allow more time at room temperature for the dough to relax, then continue to press out the dough to the edges of the entire pan.
4. Allow the dough to proof/rise at room temperature for 30-45 mins.
5. Apply cheese, toppings followed by two lines of pizza sauce (the long length of the pan).
6. Bake for 13-15 mins until cheese is melted & slightly brown.

To make a sheet pan pizza:

1. Pre-heat oven on Bake to 500 degrees.
2. Pour 3 tbsp of olive oil onto a 13"x18" sheet pan & spread oil over the entire pan.
3. Take dough out of bag & place on sheet pan. Flip the dough over & back so that oil gets on both sides of the dough.
4. Leave on kitchen counter for 30-45 mins to allow dough to warm.
5. Press out the dough until it's about ¼" thick all around. If the dough snaps back, allow a little more time for dough to relax, then continue. (This dough ball will not stretch out to the edges of the pan.) If you see an air bubble under the dough, gently lift the dough closest to where the bubble is to allow the air to escape.
6. Bake dough "as-is" for 7-8 mins until crust looks fully baked.
7. Allow 5 mins for crust to cool, then lift the crust to apply 1-2 tbsp of oil. Apply pizza sauce, cheese & other toppings you desire.
8. Bake in oven for 7-8 mins until cheese is melted & slightly brown.

To make a thin crust round pizza, the dough ball can be gently stretched to about a 16" round. (This dough ball contains a lot of water, so stretch gently). Add sauce, cheese, & toppings. Bake at 500 degrees on a pizza stone/steel for 5-7 minutes.

Enjoy!
Pizza Squared