



## **INSTRUCTIONS** for Pizza making!

PLEASE go to our website [www.pretzelandpizzacreations.com](http://www.pretzelandpizzacreations.com) to watch our how-to videos!

### **Preheat your oven to 475F**

#### **Contents**

1. Pretzel dough
2. Marinara Sauce
3. Toppings
4. Mozzarella Cheese

#### **Stretch dough**

1. Using a rolling pin, wine bottle or any other cylindrical object, roll dough into your preferred shape. Do this by applying even pressure and rolling towards and away from yourself. Rotate the dough as needed. If it's sticking to your rolling pin or counter apply a little all purpose flour. We typically bake ours on a rectangular baking sheet at home. Once your pizza is about the size of a standard baking sheet or 12-14" round pizza, you are finished stretching.

#### **Top Your Pizza**

1. Add your sauce. Start from the middle and work your way towards the crust leaving ½ to 1 inch unsauced around the edges. Use the bottom of a spoon to spread the sauce around the dough.
2. Add about ¼ of your cheese, this will help the toppings stay on the pizza.
3. Add your toppings. Start with the biggest first. Typically meats before veggies (unless spinach or tomatoes, they go first)
4. Add the rest of your cheese

#### **Bake**

1. Bake pizzas in the oven for 7-10 minutes. You are looking for melted bubbly cheese, golden brown crust and golden brown bottom. If the bottom is still light, remove the baking sheet and carefully place pizza on racks to let the bottom brown more.

#### **Top**

2. Melt the butter (or you may use olive oil or vegan butter) and brush around the crust.
3. Top with parmesan, crushed red pepper or whatever else you like.
4. ENJOY!!

#### **HELPFUL TIPS:**

If you have any questions send us a message on facebook, we are pretty quick to respond and are happy to help!