

## **Directions for Baking Frozen Louie's Pizza (Revised 10/29/18)**

### **Regular Crust Pizzas & Fermented Whole Wheat Crust Pizzas**

1. Preheat oven to 450-480 with pizza stone on bottom rack.
2. Keep your pizza frozen until you are ready to put it in your preheated oven (this will insure your pizza will not stick to your cardboard circle)
3. When oven is preheated, sprinkle a little corn meal on the pizza stone (or if you do not have a stone, you can use a baking pan sprayed with olive oil cooking spray).
4. Remove the plastic wrap from your frozen pizza and remove it from your cardboard round (making sure to pull on the cardboard round and not the pizza). Save your cardboard round for later (you can place your finished pizza on top of it and cut and serve from it).
5. Place frozen pizza on top of the pizza stone or your sprayed baking pan. If you prefer to not use corn meal on your stone, you can place your frozen pizza on a piece of parchment paper until it is crispy enough to slide off of parchment paper right onto stone.
6. Bake pizza for 10-15 minutes until brown and crispy on bottom and top is browned to your liking. If you need the top to brown a little more and the bottom seems crispy enough, you can move your pizza to the top shelf for the last five minutes or so.

NOTE: Pizza is best when baked on a pizza stone on the bottom shelf of the oven. When a pizza stone is not available, frozen pizza can be baked on a baking sheet sprayed with non-stick cooking spray on the bottom shelf of the oven. If you would like to purchase a pizza stone, please let us know as we have some available for sale.

### **Low Carb Crust Pizzas**

1. Preheat oven to 425.
2. Spray a baking pan with non stick cooking spray.
3. Remove plastic wrapper from frozen pizza.
4. Take frozen pizza off of cardboard circle (do not put circle in oven but save for later) and place your low carb crust pizza on the baking pan on the bottom shelf of the oven. Do not put directly on your pizza stone as the stone is too hot for this crust.
5. Bake pizza for about 7 minutes. To get the cheese to brown and bubble, for 2 to 3 minutes more, turn your oven broil while leaving your pan on the bottom shelf. Make sure you check it after a few minutes to make sure the crust isn't burning.
6. Remove your pizza from the oven and place on your cardboard circle to cut and serve your pizza.

*Turn This Page Over for Cauliflower Crust and Camp217 Pizza Bowl Baking Instructions*

### **Cauliflower Crust Pizzas**

1. Preheat oven to 400.
2. Remove plastic wrapper from frozen pizza.
3. Take pizza off of cardboard circle (do not put circle in oven but save for later) and place your pizza along with parchment paper provided on baking pan or pizza stone on bottom shelf of oven.
4. Bake pizza for 10 mins or until brown and crispy on top to your liking. Make sure you check it after 5 minutes to make sure the crust is not burning.
5. If the crust browns before the cheese, you can try broiling the pizza (cheese) for the last 5 mins. Even though the crust may get dark, it still has a great flavor.

### **Camp217 Pizza in a Bowl**

1. Preheat oven to 450.
2. Remove lid from the disposable aluminum pan that has your frozen pizza bowl in it and place on a cookie sheet.
3. When oven is preheated, place your pizza bowl on the top shelf of the oven.
4. Bake pizza for 10-15 minutes until top is browned to your liking.