



Frozen Pizza Cooking Directions

PREP STORE CARE

Cooking Instructions available online at:
WWW.MYPIPIZZA.COM



Store: My Pi pizzas will be fully or partially frozen upon arrival. Place pizzas in your freezer where you can store them for up to 6 months (but pizzas are best enjoyed within 90 days).

Better/Multiple Pizza Cooking Method: Preheat oven to 400F. Place frozen pizza on metal* sheet pan or pizza stone in the oven. Bake for 15 minutes. Remove pizza from oven and let stand on counter for 5 minutes. Place pizza back in the 400F oven for 20-30 minutes. (the second time you put the pizza in the oven, check the pizza after 20 minutes of baking, then check your pizza every 5 minutes until it is done to your liking.)

After putting the pizzas back in the oven approximate cooking times are:

Small Pizza: 20-25 minutes. Medium Pizza: 25-30 minutes, Large Pizza: 30-35 minutes

*** Metal sheet pan:** make sure you use a type of metal that conducts heat nicely. Sheet pans that are designed for baking cookies do not work for pizza. They are designed to prevent cookies from browning too much and therefore don't conduct the heat necessary for cooking a pizza. If no pan or stone is suitable, Place pizza directly on oven rack.

Simple Method: Do not preheat your oven. Remove the pizza from its packaging. Place frozen pizza on metal* sheet pan or pizza stone on the middle rack of your oven. Then turn your oven on to 400F. Bake your pizza about 35-45 minutes. The cook time depends on two important factors: how well your oven heats, and what type of pizza you're heating (veggie pizzas and multiple-item pizzas will take longer to cook.) After 30 minutes of baking, check your pizza every 5 minutes or so until it is done to your liking. For slow cooking ovens, pizza may take up to 55 minutes.

Some ovens heat up too fast or too slow. The "Better" cooking method takes longer, but it minimizes the differences between ovens and therefore gives you a more consistent bake. It also works better for multiple pizzas when the second batch of pizzas have to be put into an already preheated oven.

Your Pizza is Done When: The internal temperature is 160F, the sauce is no longer too watery, and the crust is crisp and golden (or to your preference). **Refrigerate any leftovers immediately and consume within 2 days.**

Quick fixes: If your sauce is too watery, bake the pizza longer. If the crust is browning too quickly, move to higher shelf in the oven. If crust is not browned enough, move to lower oven shelf.

About My Pi

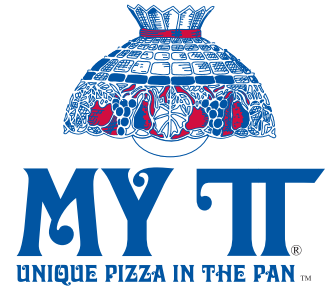
My Pi's deep dish dough recipe was developed by owner Rich Aronson's father, a fourth generation baker. Made fresh daily and timed so the third "proofing" of the dough is in the oven, you will notice a wonderful fresh yeast taste and a tender, crisp crust. My Pi's sauce is equally special. Made in house from vine-ripened San Marzano tomatoes from California and a secret blend of herbs and spices, it's got a bright tomato taste and a touch of sweetness. They source their top quality artisan cheeses from Central Wisconsin dairies. Finishing the perfect pie is an astounding variety of toppings and customization so you can get authentic Chicago deep dish taste just the way you like it.



Refrigerated Pizza Cooking Directions

PREP STORE CARE

Cooking Instructions available online at:
WWW.MYPIPIZZA.COM



Store: My Pi pizzas will be refrigerated when you receive them. If cooking in the next few days, place pizzas in refrigerator. If not, place pizzas in your freezer where you can store them for up to 6 months (but pizzas are best enjoyed within 90 days). Go to our website, www.mypiepizza.com and download **Frozen Pizza Cooking Directions**

Baking Directions: Preheat oven to 400F. Remove the pizza from its packaging. Place pizza on metal* sheet pan or pizza stone on the middle rack of your oven. Bake your pizza about:

Small Pizza: 20-25 minutes
Medium Pizza: 25-30 minutes
Large Pizza: 30-35 minutes

The cooking time depends on two important factors: how well your oven heats, and what type of pizza you're heating (veggie pizzas and multiple-item pizzas will take longer to cook.) After the minimum baking time, check your pizza every 5 minutes or so until it is done to your liking. For slow cooking ovens, pizza may take up to 45 minutes.

** Metal sheet pan: make sure you use a type of metal that conducts heat nicely. Sheet pans that are designed for baking cookies do not work for pizza. They are designed to prevent cookies from browning too much and therefore don't conduct the heat necessary for cooking a pizza. If no pan or stone is suitable, Place pizza directly on oven rack.*

Your Pizza is Done When: The internal temperature is 160F, the sauce is no longer too watery, and the crust is crisp and golden (or to your preference). **Refrigerate any leftovers immediately and consume within 2 days.**

Quick fixes: If your sauce is too watery, bake the pizza longer. If the crust is browning too quickly, move to higher shelf in the oven. If crust is not browned enough, move to lower oven shelf.

About My Pi

My Pi's deep dish dough recipe was developed by owner Rich Aronson's father, a fourth generation baker. Made fresh daily and timed so the third "proofing" of the dough is in the oven, you will notice a wonderful fresh yeast taste and a tender, crisp crust. My Pi's sauce is equally special. Made in house from vine-ripened San Marzano tomatoes from California and a secret blend of herbs and spices, it's got a bright tomato taste and a touch of sweetness. They source their top quality artisan cheeses from Central Wisconsin dairies. Finishing the perfect pie is an astounding variety of toppings and customization so you can get authentic Chicago deep dish taste just the way you like it.



MY Pi
UNIQUE PIZZA IN THE PAN™

Fresh Tomato Pizza

Cooking Addendum



MY Pi
UNIQUE PIZZA IN THE PAN™

Cooking Instructions available online at:
WWW.MYPIEPIZZA.COM

DRY ICE WARNING: This order was packed with DRY ICE! If dry ice did not fully evaporate in transit: Avoid direct contact with skin. **DO NOT TOUCH!** Carefully remove the package contents, then reseal the cooler until dry ice evaporates.

Fresh Tomato Pizzas have much more moisture therefore please take these additional steps to our regular cooking directions because the extra moisture may make your crust soggy once you cut your pizza

1. Use the “Better Cooking Method, but Reduce the oven temperature by 25F.
2. Fresh Tomato pizzas will take an additional 15 -20 minutes of cooking time (the 2nd time you put the pizza in the oven) to evaporate the excess moisture.
3. Bake your pizza on a higher shelf in your oven to get more heat to the top of the pizza

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Your Pizza is Done When: The internal temperature is >160F, the sauce is no longer too watery, and the crust is crisp and golden (or to your preference). **Refrigerate any leftovers immediately and consume within 2 days.**

Quick fixes: If your sauce is too watery, bake the pizza longer. If the crust is browning too quickly, move to higher shelf in the oven. If crust is not browned enough, move to lower oven shelf.

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