



Aver's TAKE-AND-BAKE-PIZZA Cooking Instructions



1. Preheat oven to 425 degrees.

2. Remove plastic wrap and instructions. Place your Aver's pizza and supplied baking tray on the center rack of your oven. Make sure the center rack is placed 6 to 8 inches from the bottom of the oven.

3. Average baking time is 12 to 15 minutes.

4. An Aver's pizza is perfectly baked when the crust and bottom are a golden brown and the cheese slowly bubbles in the center of the pizza. Check the bottom of the pizza by lifting the edge with a spatula.

Important!!!

- The baking tray provided with your pizza is to be used **ONE TIME ONLY**.
- The baking tray may discolor during baking. This is normal.
- Discard the baking tray after one use. **DO NOT** use it to reheat or bake again.

5. Remove the pizza from the oven and let it stand for a few minutes before cutting into slices, as it will be really hot!

Tips for the Perfect Aver's Pizza

- Refrigerate your pizza as soon as possible if you are not immediately going to cook it. We recommend baking a refrigerated pizza within 24 hours.
- Remember to preheat your oven before you start or the pizza won't cook correctly.
- Bake only one pizza at a time.
 - Make sure the baking tray does not touch the back or sides of the oven.
 - Aver's pizzas cooked in your home oven tend to be 'crisper' than those cooked in the store. This is a result of the pizza being so incredibly fresh!
 - For an even crispier bottom crust, slide the pizza directly onto the oven rack for the last two minutes of baking time.
 - All ovens cook differently, please watch your pizza carefully until you get a feel for the correct cooking time for your particular oven.
 - Make sure you have all the necessary equipment before you begin. We provide the baking tray. You will need oven mitts/potholders, a spatula for checking the bottom of the pizza crust, and a pizza cutter or a large knife to slice the pizza after it's cooked.