



BEGGARS PIZZA®

Setup Directions

1. Preheat oven to 450 Degrees.
2. Unwrap Pizza Dough Ball (Dough will roll easier if sits out 30 minutes)
3. On hard clean surface - sprinkle flour and flatten dough ball. Use rolling pin to roll dough into approximately a 12" circle.
4. Spray cookie sheet with nonstick spray, place rolled out pizza dough on cookie sheet.
5. Use Half of the pizza sauce for each pizza dough - Spoon sauce in the middle of the dough and spread evenly across about 1/4" from the edge/crust.
6. Place desired ingredients on top of sauce.
7. Cover each pizza with half of the cheese. Pile cheese in center of the pizza and spread out evenly to cover ingredients and sauce. *It is important NOT to put the cheese all the way to the edge. Cheese will spill over and may slide off!
8. Place the ready to cook pizza on the middle shelf of your oven.
9. *Bake approximately 15-20 minutes.

****PIZZA WILL BE EXTREMELY HOT AND MAY DRIP INGREDIENTS****

Remove pizza from the oven and let it sit for a few minutes before cutting, then rest for a few more minutes before eating! It will be extremely hot!

*HOW WILL I KNOW WHEN MY PIZZA IS DONE?

Start Checking for doneness at 15 minutes.

We like for the pizza to be golden brown, if you like it lighter make sure that you still see some golden spots on the cheese before taking out to be sure it is fully cooked. If you like it darker, check often, it can go from perfect to burnt quickly!

SHARE WITH US!

Share pictures of your pizza making and your finished Beggars Pizza on
Facebook, Twitter, Instagram - @beggarspizza

