

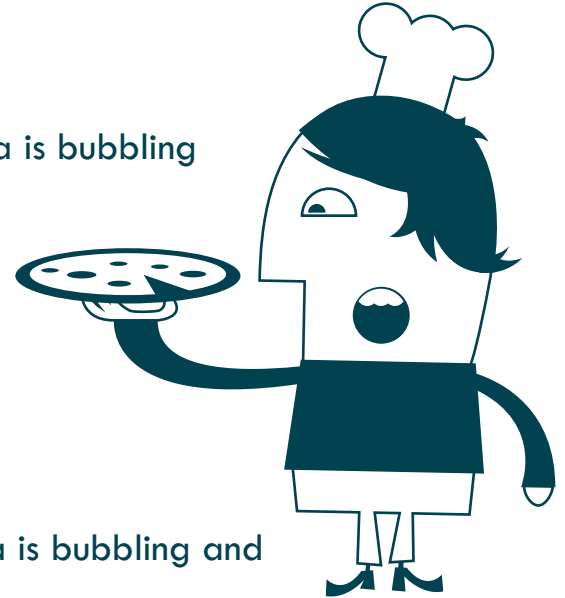
Baking Guidelines

Baking on a Pizza Stone:

- Preheat oven and stone to 450°F.
- Place pizza on heated pizza stone.
- Bake for 17-18 minutes or until cheese in center of pizza is bubbling and crust is golden brown.
- Take pizza out of oven and let cool for 6-8 minutes.
- Slice and enjoy!

Baking on a Cookie Sheet:

- Preheat oven to 450°F.
- Lightly dust cookie sheet with flour.
- Place pizza on floured cookie sheet.
- Bake for 12-14 minutes or until cheese in center of pizza is bubbling and crust is golden brown.
- Take pizza out of oven and let cool for 6-8 minutes.
- Slice and enjoy!



Dion's

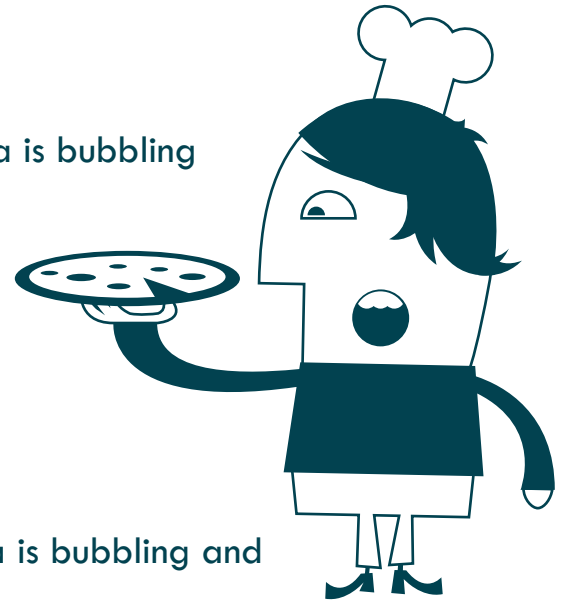
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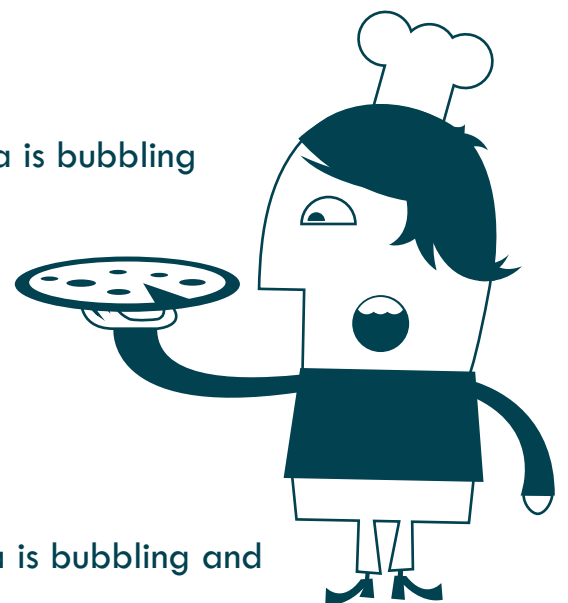
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