

# Tips For Baking

- Pre-heat oven to recommended temperature
- Remove plastic wrap and leave pizza on paper baking tray
- Place on the center rack of your oven (cook one pizza at a time for best results)
- Check often as oven cook times may vary
- Remove from the oven when the crust is golden brown & the cheese is fully melted & browned to your liking
- Refrigeration is not necessary if baked within two hours
- We do not recommend freezing
- Always cook within 24 hours
- If refrigeration is necessary, allow the pizza to return to room temperature before baking
- Do not reuse the baking tray after the initial bake
- For a crispier crust remove the pizza from the baking tray and place directly on the oven rack for the last few minutes
- **Questions or comments? [DoubleDsPizza.com](http://DoubleDsPizza.com)  
Louisville 303-665-5006  
Westminster 303-410-0002**

## Everything in the oven?

While you're waiting  
Please visit our website @  
[www.DoubleDsPizza.com](http://www.DoubleDsPizza.com)  
to let us know what you think,  
we really do want to know!

Thank you for your loyalty,

Ted & Cyndi Dorr,  
Head Pizza Fanatics



## Sourdough Original Crust

- Temperature 450°
- Cook time 12-20 min.
- Watch closely for the last 5 minutes & remove when ready

## Sourdough Thin Crust

- Temperature 450°
- Cook time 10-20 min.
- Remove baking tray & place directly on rack for the last few minutes
- Watch closely for the last 5 minutes & remove when ready

## Oven Baked Pasta

- Temperature 400°
- Cook time 18-30 min. (Lasagna takes closer to 30 minutes)
- Remove lid before baking
- Watch closely for the last 5 minutes & remove when ready

## Garlic Rolls

- Temperature 400°
- Cook time 18-25 min. (Placing rolls next to the pasta on the center rack is suggested so they are ready at the same time)
- Remove lid & sauce cup before baking
- Watch closely for the last 5 minutes & remove when ready
- Shake & pour olive oil sauce over cooked rolls & serve

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