



SECRET PIZZA EXPLORERS CLUB

IF YOU ARE PLANNING ON DELICIOUSNESS WHEN YOU GET HOME
SIMPLY LEAVE THE PIE OUT FOR UP TO ONE HOUR

otherwise, place in the fridge until 20-30 minutes
before you are ready to start baking

PERFECT PIE INSTRUCTIONS

1. PREHEAT OVEN TO 435 DEGREES.
2. REMOVE PLASTIC FILM FROM YOUR PIE. PLACE PIZZA - WITH THE OVEN SAFE BLACK BAKING TRAY - ON THE MIDDLE RACK.
3. CHECK AFTER 9 MINUTES TO SEE HOW YOUR PIE IS PROGRESSING.
remember, the more you check the longer it will take. as the saying goes - if you're looking, it ain't cooking!
4. AVERAGE BAKING TIME WILL BE BETWEEN 10-20 MINUTES DEPENDING ON PIZZA SIZE, CRUST PREFERENCE & YOUR SPECIFIC OVEN.
the pie is done when the cheese is bubbling up, looking delicious and approaching a golden brown color and the crust is an even light brown on the top and bottom.
5. WHEN PIZZA IS FINISHED BAKING, LET THE PIE REST FOR 2-3 MINUTES. CRUST US, YOU'LL APPRECIATE THIS TIP!

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