

Pizza Kits now Available
Take our Pizza Kit Home and have your kids
make their own Pizzas!
Great homeschooling activity!

3 Options - All Options are \$9.99
Option 1 - 1 Medium Pizza Dough Ball, Cheese,
Sauce, Flour, and choice of 2 toppings
(Makes 1 - 14" Pizza)



**Option 2 - 2 Small Pizza Dough Balls, Cheese,
Sauce, Flour, & choice of 2 toppings
(Makes 2 -10" Pizzas)**



**Option 3 - 1 - 10" Cauliflower Crust
"Gluten Free" Par Baked Crust, Cheese, Sauce,
& choice of 2 toppings
(Makes 1 -10" Gluten Free Pizza)**



**For a fun video of making pizzas at home, visit our
YouTube page at vivacepizza.com**

Instructions

- 1. Preheat oven to 450 to 550 degrees depending on the function of your oven.**

Tip – Using the convection function will help circulate the air and provide a more even baking process than just the bake function.

- 2. Sprinkle some of the flour provided on a flat surface and start to stretch the dough to the desired size. The small sizes will create a pizza from 10 to 12 inches and the medium dough will create a pizza from 14 to 16 inches depending on the desired thickness.**

- 3. Place the dough on a sheet pan, preferably with a silicone-baking mat to prevent burning on the bottom.**

- 4. Use a spoon to evenly distribute the sauce, leaving the edge untouched to form the crust.**

- 5. Sprinkle the cheese evenly over the sauce and add any additional toppings as desired.**

- 6. Bake for 10 – 20 minutes depending on the speed and temperature of your oven. Keep an eye on it after 10 minutes and pull it out of the oven when the cheese is completely melted and the crust looks golden brown.**

- 7. Cut and Serve!**