



Pizza Dough Handling & Instructions

Our organic artisan pizza dough is made with just a few ingredients and is ready for your favorite pizza creations. One dough ball yields a 16" pizza. See below for additional handling tips and helpful hints.

Allow pizza dough to sit at room temperature for 30 minutes if thawed or 4 hours if frozen before handling. Thawed dough can be kept in refrigeration up to 24 hours.

Lightly oil a pizza pan or cookie sheet, or use a pre-heated pizza stone. For best results, use a heavy-bottom pan.

Preheat oven to 450°F.

Use a smooth surface such as a cutting board, countertop or the baking pan to roll out the pizza dough using a heavy rolling pin. Apply a light dusting of flour, just enough so that the dough is not sticky, and slowly roll out the dough to the desired size. If the dough resists, allow it to sit for 10 minutes before working again.

Place the dough into the pan and add your favorite sauce and toppings. If using a pizza stone, add toppings before placing onto the stone. Bake at 450°F for 8-12 minutes, making sure the crust achieves desired doneness. Remove from the oven, slice, serve and enjoy!

And try our pizza dough for calzones, garlic bread or cheese sticks.

Ingredients: Organic Unbleached Wheat Flour, Water, Organic Whole Wheat Flour, Sea Salt, Yeast.

Product Information: Shelf life is 3 months while frozen.
Certified organic by Washington State Department of Agriculture.

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