



TAKE & BAKE INSTRUCTIONS

Take & Bake is a perfect way to please your family or guests. Pick up the pizza on your way by and keep it refrigerated until YOU are ready for it.

THE PERFECT PIZZA

1. Preheat oven to 425 degrees.
2. Remove from bag and place on Lupi's baking tray on center rack of oven.
3. DO NOT allow tray to touch sides or back wall of oven.
4. Check pizza after 10 mins. If large bubble form, puncture with sharp knife.
5. For a crispier crust, after approximately 12 mins, remove pizza from baking tray and slide directly onto oven rack.
6. When crust is browned to YOUR desired level, remove from oven and let it rest for a few mins.
7. Enjoy!

THE PERFECT BRUSCHETTA

1. Preheat oven to 425 degrees.
2. Remove cup of "salsa" and set aside.
3. Remove from bag and place bruschetta on Lupi's baking tray on center rack of oven.
4. Bake 8 to 15 mins.
5. When cheese is melted and crust is browned to YOUR desired level, remove from oven and let rest for a few minutes.
6. Enjoy!

THE PERFECT CALZONE

1. Preheat oven to 425 degrees.
2. Remove sauce cup and set aside.
3. Carefully remove from bag and place Calzone on Lupi's baking tray on center rack of oven. DO NOT allow tray to touch sides or back wall of oven.
4. Bake approximately 20 to 30 mins. (Ovens vary so baking times vary too!)
5. When crust is browned to YOUR desired level, remove from oven and let it rest for a few minutes.
6. Enjoy!

CAUTION: FILLINGS ARE HOT!

THE PERFECT LASAGNA

1. Preheat oven to 350 degrees.
2. Remove lid.
3. Place lasagna on center rack of oven.
4. Bake **Individual Servings** for 25 to 30 minutes. Bake **Family Lasagnas** for about 45 minutes.
5. When cheese is golden brown, remove from oven, and let rest for a few minutes.
6. Enjoy!

HELPFUL HINTS

- Oven should be FULLY preheated for best results
- Bake pizzas and calzones on provided baking tray. Rotate for optimum browning
- If Pizza/ Calzone sticks slightly, just gently pry the crust from the tray.
- DO NOT REHEAT on the baking tray.

- Pizza/ Calzone should be kept COOL prior to baking to control the rising action of the yeast.
- Bake one pizza at a time.
- Baking tray may discolor. This is normal.
- Keep oven door CLOSED as much as possible to retain maximum heat.
- Feel free to call with questions!