



**BREADSMITH**  
HAND MADE. HEARTH BAKED.™



## Preparing Your Pizza Dough

- Remove the dough from the refrigerator and let it come to room temperature on the counter.
- Prepare your stone, pan (lightly sprayed), or parchment paper (non-waxed).
- Carefully stretch or roll the dough to the desired size. If the dough is at room temperature it should not tear.
- Let the stretched dough rise for 10–15 minutes if desired.
- Cover the dough with your favorite toppings.
- Bake at 400°–425° (ovens may vary) for approximately 15–25 minutes.
- Let cool slightly before cutting. Serve and enjoy!

Each boule of dough weighs 1 pound and yields one 12-14 inch pizza.



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