

Classic Cheese Pizza

Makes 1 ea. 10-12-in. pizza

A commitment to fresh dough, fresh sauce, and great cheese makes a fantastic cheese pizza. We use the “rule of thumb” when making pizzas, spreading sauce, cheese, and other ingredients evenly over the pizza shell, while stopping short about a thumb’s width from the shell’s edge. A topping free lip around the edge of the pizza helps keep the toppings where they belong—on the pizza!

Ingredients

1 ea. 10-oz [Wood Stone Dough ball](#)
2 oz. [Wood Stone Pizza Sauce](#)
2 oz. Mozzarella/Provolone blend cheese (we suggest Grande brand)
 Italian Seasoning, to taste

Method

Oven Temperature: 570-600 degrees

- Flour both sides of the dough ball and gently open the ball by hand to the desired thickness. Generally a 10-ounce dough ball will make a 10-12-in. pizza.
- Ladle the sauce in the center of the pizza shell. Use the bottom of the ladle to spread the sauce outward in a spiral to within a ½-in. of the shell's edge.
- Sprinkle cheese evenly over the pizza, until it just covers the outside edge of the sauce.
- Sprinkle Italian Seasoning over the pizza to taste.
- Transfer the pizza onto a large peel and land it in the raw landing zone of the oven. Once the pizza begins to color nicely on the side closest to the flame, [rotate](#) it 180-degrees and move it one pizza length closer to the flame, into the finishing zone.
- Once the side closest to the flame colors, and the top and bottom color of the pizza is balanced, remove the pizza from the oven using a large peel. Transfer the pizza to a cooling screen for about 1 minute, then move it to a pizza board and slice into pieces. Total bake time will be about 4 minutes.



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