



## Thank you for your purchase of the Dough-Joe® Pizza and Baking Stone set.

We believe these stones are the best available and with proper care will give you a lifetime of use.

If you are not satisfied, return them for a full refund within thirty days of delivery.

**Contents:** Dough-Joe® 12" x 18" Pizza and Baking Stone set, which consists of a set of four 6" x 9" x 3/4" stones OR

the Dough-Joe® 15" x 18" Pizza and Baking Stone set, which is a set of five 6" x 9" x 3/4" stones.

**DO NOT SEASON THIS STONES. THEY WILL SMOKE AND THE SMOKE WILL SMELL BAD. STONE WILL SEASON WITH TIME.**

**DO NOT PLACE DOUGH ON STONES THAT ARE NOT PREHEATED. THE DOUGH WILL STICK.**

**DO NOT WASH THE STONES AS THEY ARE VERY POROUS AND WILL RETAIN A LOT OF WATER. SIMPLY WIPE DEBRIS WITH A DAMP CLOTH. DO NOT USE SOAP.**

### Directions for use:

**Pizza** – Preheat oven to 425°F or higher (as high as you want) depending on your preference and allow stones to heat an additional 30 minutes (the longer the better, up to an hour if you wish). Place uncooked pizza on baking stone and cook until your toppings turn a golden brown. This will vary depending on the temperature you have chosen and the performance of your oven. Remove crust from oven and place on a ventilated cooling rack to allow moisture to evaporate away from the pizza.

If you are new to pizza cooking or have difficulty depositing a raw pizza, you may slightly precook the crust only and add toppings to the partially cooked crust. Be careful not to overcook the crust on the precook or you may be faced with undercooked toppings later. The goal is to get the crust just stiff enough so you can add toppings and deposit the pizza without dough sticking to the pizza peel. When fully cooked, remove pizza from oven and place on a ventilated cooling rack to allow moisture to evaporate away from the pizza, thus retaining a crisp crust.

**Breads and cookies\*** – Preheat oven to temperature called for in the original recipe and continue heating for 15 minutes. Your stones are such good conductors of heat you may either cook directly on the stones or place cookies\* in a pan or sheet on top of the stones. **\*Use parchment paper if cookies are baked directly on the stones.** Although your stone will still cook through perfectly, the fats will permeate the stone and can be removed only with extreme heat.

**Cooking on the Grill** – The Dough-Joe® is perfect for the grill, but cooking time may vary from grill to grill because of the different grill sizes and shapes and will also depend on whether you cook over direct heat (stones right above the coals of gas flame) or indirect heat (stones on one side of the grill and the heat source on the other.)

- Grill should be clean of grease as much as possible.
- Start gas grill or spread lit charcoal to final grilling location and place stones on the grill's grates in either a direct or indirect position.
- Preheat for at least 15 minutes on full heat.
- Once preheated, add bread or pizza crust.

**WARNING: NEVER USE CHARCOAL LIGHTER WHEN USING THE DOUGH-JOE®**

### Benefits:

1. Because of their thickness (3/4") and extreme density, the Dough-Joe® stones have unmatched heat transfer. The stones are often warm hours after the oven has been turned off.
2. Excellent, even cooking throughout. Browning of pizza crust is very uniform except where paper-thin spots in the crust occur.
3. Bread cooks far better than in standard baking pan.

### Cautions:

1. Do not drop the stones as they will shatter.
2. Never use on a grill where coals have been started with fuel or place on a grill where presoaked or pretreated charcoal is not fully lit. This may impart the fuel flavor permanently into your stones and therefore into your food.
3. Do not immerse stones in water as they are porous and will need a lot of drying time before they are ready to cook again. Never use soap on the stones. Cleaning is best accomplished by heating to your oven's highest temperature and burning off the debris. Most people just let their stones become stained. They will perform better with time.

For a steel stone, please see our Pizza Steel™ Baking Stone.