



PIZZA COOKIE HEATING GUIDE



HEAT FROM FROZEN

Comes Fully Baked • Just Heat, Cut & Serve

Baseline Heating (Keeping Cookie in Tin):

500°F ~ 2 Minutes

Adjust slightly based on oven type below.

HEATING BY OVEN TYPE:

Conveyer Oven

Typical cooking temperature 475°F - 525°F



- **Side Access Window:** ¼ to ½ of run, targeting +/- 2 minutes, depending on oven temperature
- **Full Run:** Cookie will need to be covered to prevent burning (Parchment Paper, Screen/Pan or Foil)

Deck Oven

Typical cooking temperature 500°F - 600°F



- Targeting +/- 2 minutes, depending on oven temperature
- Cookie may need to be covered to prevent burning on higher temperature ovens (Parchment Paper, Screen/Pan or Foil)

Wood Fired Oven



- Place the cookie in the "cool spot" of your oven
- Targeting 1-2 minutes, depending on oven temp
- Cookie may need to be covered to prevent burning on higher temperature ovens (Parchment Paper, Screen/Pan or Foil)

Turbochef



- Yes it's possible! Call or email us for guidance:
- Phone #: 866-383-2444
- Email: info@stellasgourmet.com
- **Do not heat in tin**

Slice into **equal pieces in tin**, serve warm!

See reverse side for troubleshooting and heating tips.

WHAT "PERFECT" LOOKS LIKE



PERFECT



- ✓ Edges are lightly golden
- ✓ Center is soft and warm
- ✓ Chocolate chips are slightly melted



OVERHEATED



- ✗ Bottom dark brown / nearly black
- ✗ Dry texture when cut
- ✗ Chips scorched or burnt

QUICK TROUBLESHOOTING



▶ Scan to Watch
3-Minute Demo

TOP/CHIPS BURNING?

- Cover cookie with a screen, pan or tin foil.
- Reduce time slightly

EDGES DARK BUT CENTER COOL?

- Cover cookie with a screen, pan or tin foil.
- Increase heating time as needed.

COOKIE CRUMBLING?

- Once heated and cut in tin, allow cookie to rest for 2 to 3 minutes

NEED HELP DIALING IT IN?

We're happy to help you get it perfect.



Email: info@stellasgourmet.com

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