







The difference between using baking stone or not

## Baking Pizza

Using baking pizza stone



not using baking pizza stone



VS

# Baking Bread

using baking pizza stone



not using baking pizza stone



VS



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How to bake a pizza on a pizza stone

Tsingbuy [pizza stone](#) is a great choice for baking pizza. It is made of high-quality ceramic and is designed to retain heat, which helps to cook the pizza evenly. The stone is also easy to use and clean. To use the stone, preheat it in the oven for about 30 minutes. Then, place the pizza on the stone and bake for about 10-15 minutes. The stone will help to create a crispy crust and melt the cheese perfectly.







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