

Pizza Time!

Goal: Make your very own pizza by measuring, counting, and comparing ingredients.

You will need:

- Dough
- Sauce
- Sauce pan and baking sheet
- Measuring cups and teaspoons
- Toppings (cheese, pepperoni, mushrooms, etc.)



What to do:

- Make your own pizza dough. Use your favorite recipe or the one on page 2.
- Make your own sauce. Use your favorite recipe or the one on page 3.
- Assemble your pizza and follow the cooking instructions in the dough recipe.

To think about:

- Compare the sizes of measuring spoons. Help your child find the largest one used in the recipe. Ask your child to find the smallest one used.
- In what order will you assemble your pizza? What will you put on first? Second? Third? What will you put on last? How might order and size change the cooking length or how your pizza turns out?
- What measuring tools did you use to make your pizza dough? What tools did you use to make your sauce? How were they different?
- Did the dough or the sauce take longer to make?
- What other activities take the same length of time as making the dough? As making the sauce?
- Exercise spatial reasoning skills by figuring out which saucepan will fit all of the ingredients.
- How will you divide your pizza? In half? In thirds? In quarters?
- You can buy pre-made dough and sauce at a grocery store.



Pizza Sauce

Ingredients:

- 1 (8oz) can tomato sauce
- 1 (6oz) can tomato paste
- 2 teaspoons granulated sugar
- 1 1/2 teaspoons dried oregano (or 1 Tbsp fresh, chopped)
- 1 teaspoon parsley flakes (or 2 tsp fresh, chopped)
- 3/4 teaspoon basil (or 1 1/2 tsp fresh, chopped)
- 1/2 teaspoon table salt
- 1/4 teaspoon garlic powder
- 1/8 teaspoon crushed red pepper



Directions:

- Combine pizza sauce ingredients in a sauce pan.
- Simmer on low heat for 10 to 15 minutes.
- Take off heat.



Pizza Dough

SERVES: 2 large, 4 medium, or 8 individual pizzas

TIME: 35 minutes, plus 2 hours rising

Ingredients:

- 1 $\frac{3}{4}$ cups water divided, 1/2 cup warm, remaining at tap temperature
- 2 $\frac{1}{4}$ teaspoons dry active yeast (1 envelope)
- 2 tablespoons olive oil, plus extra for brushing dough
- 4 cups (22 ounces) bread flour
- 1 $\frac{1}{2}$ teaspoons table salt
- Vegetable oil (or cooking spray) for oiling bowl
- Cornmeal for dusting

Instructions:

- Measure 1/4 cup of warm water into a 2-cup measuring cup. Sprinkle in yeast; let stand until yeast dissolves and swells, about 5 minutes. Add remaining 1/4 cup warm water plus the remaining 1 $\frac{1}{4}$ cups tap water and olive oil.
- Pulse flour and salt in a large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment. Add liquid ingredients (holding back a tablespoon or so) to flour and pulse together. If dough does not readily form into ball, stop machine, add remaining liquid, and continue to pulse until ball forms. Pulse until dough is smooth, about 30 seconds longer.
- Turn dough onto lightly floured work surface; knead by hand with a few strokes to form a smooth, round ball. Put dough into a medium-large, oiled bowl, and cover with a damp cloth. Let rise until doubled in size, about 2 hours.
- Turn dough out onto lightly floured work surface and use chef's knife or dough scraper to halve, quarter, or cut dough into eighths, depending on number and size of pizzas desired. Form each piece into a ball and cover with a damp cloth. Working with one piece of dough at a time, transfer dough to a baking sheet that has been lightly coated with cornmeal. Shape the piece of dough as you would like. Brush dough very lightly with olive oil before topping and cooking.
- Preheat your oven to 500 degrees. It will need to heat up for 30 minutes before cooking the pizza. The oven should be very hot. Cooking time depends on the size of your pizza. Watch the pizza carefully as it cooks so it doesn't burn. The cooking times below are estimates based on the size of your pizza.
 - For thin crust: if you made 2 large pizzas cook for 7 to 8 minutes, if you made 4 medium pizzas cook for 5 minutes, or if you made 8 individual pizzas cook for 3 minutes.
 - For medium thick crust: if you made 2 large pizzas cook for 9 to 10 minutes, if you made 4 medium pizzas cook for 5 minutes, or 8 individual pizzas cook for 4 minutes.



