

HOMEMADE PIZZA VISUAL RECIPE FOR KIDS

Created by Teach Beside Me ©2020
All Rights Reserved. Not to be shared, re-sold or hosted
online elsewhere.

CLIPART CREDITS:



HOMEMADE PIZZA

TOOLS YOU NEED:



INGREDIENTS:



CRUST:

1 1/3 CUPS WARM WATER

2 TSP INSTANT YEAST

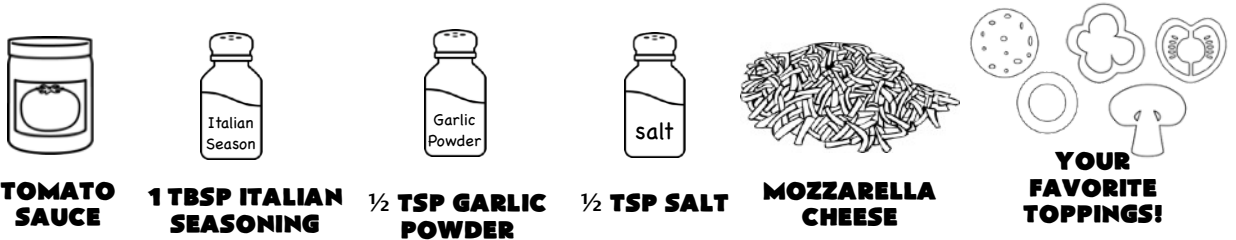
1 TSP. SUGAR

2 TBSP OLIVE OIL

3/4 TSP SALT

3 1/2 C. FLOUR

TOPPINGS:



TOMATO SAUCE

1 TBSP ITALIAN SEASONING

1/2 TSP GARLIC POWDER

1/2 TSP SALT

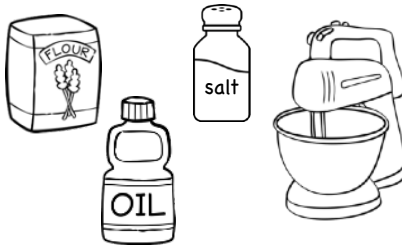
MOZZARELLA CHEESE

YOUR FAVORITE TOPPINGS!

DIRECTIONS:



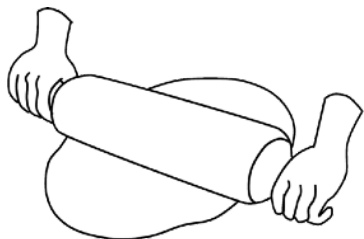
1. MIX TOGETHER YEAST, SUGAR AND WARM WATER IN A LARGE BOWL. LET SIT FOR 5 MINUTES UNTIL BUBBLY.



2. ADD IN OIL, SALT AND FLOUR AND MIX WELL. MIX AND KNEAD FOR FIVE MINUTES ADDING IN MORE FLOUR IF IT'S REALLY STICKY.



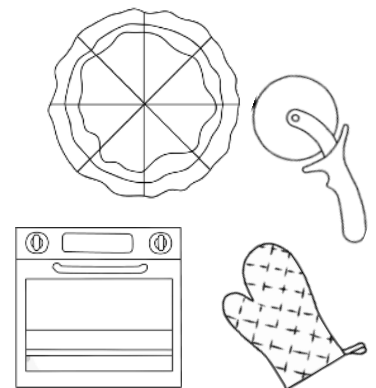
4. GREASE THE BOWL, COVER IT, AND LET THE DOUGH RISE FOR 1 HOUR.



5. ROLL THE DOUGH OUT INTO A CIRCLE AND PLACE ON A GREASED PAN.



5. MIX TOMATO SAUCE, 1 TBSP ITALIAN SEASONING AND 1/2 TSP SALT 1/2 TSP GARLIC POWDER. SPREAD ON YOUR PIZZA. ADD CHEESE AND TOPPINGS.



5. BAKE AT 450 DEGREES FOR 12-15 MINUTES. SLICE AND EAT!

HOMEMADE PIZZA

from Teach Beside Me

Ingredients:

For Crust:

1 $\frac{1}{3}$ c. Warm Water
1 tsp Sugar
2 tsp Instant Yeast
2 Tbsp Olive Oil
3 $\frac{1}{2}$ c. Flour

Toppings:

Tomato Sauce
1 Tbsp Italian Seasoning
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp garlic powder
Grated Cheese

Directions:

Mix together yeast, sugar and warm water in a large bowl. Let sit for 5 minutes until bubbly. Add in oil, salt and flour and mix well. Mix and knead for five minutes adding in a touch more flour if it's really sticky. Grease the bowl, cover it, and let the dough rise for 1 hour. Roll the dough out into a circle and place on a greased pan.

Mix tomato sauce, Italian seasoning, garlic and salt. Spread on your pizza. Add cheese and toppings. Bake at 450 degrees for 15 minutes. Slice and eat!