

Pizza Making

Ages 7-10 | 🕒 25 Minutes



Instructions:

1. Combine 1 ½ cups of flour, water, yeast, oil and sugar. Mix well.
2. Add the rest of the flour and salt.
3. Let it stand for ten minutes.
4. Preheat oven to 350
5. Roll out dough to fill the bottom of the pan
6. Spread the sauce
7. Add a generous amount of cheese
8. Add favorite toppings
9. Bake at 350 until the cheese is fully melted.

OVERVIEW

Make homemade pizza from scratch!

SUPPLIES NEEDED

Baking Utensils

- Mixing bowl
- Mixing spoon
- Measuring cups and spoons
- 9x13 pan lined with parchment paper
- Spoon
- Rolling pin (optional)

Ingredients

- 2 ½ - 3 cups flour
- 1 packet of yeast (2 ¼ teaspoon)
- 1 teaspoon salt
- 1 cup warm water (or Juice to make it Mezonot)
- 2 Tablespoons oil
- 2 teaspoons sugar
- Marinara/pizza sauce
- Shredded cheese

ONLINE RESOURCES

- [Printable Recipe Card](#)
- [Instructional Video Link](#)



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Week 2
Tuesday

Kids Kosher Kitchen