

# Let's Make Pizza! Recipe

## Ingredients

- 1 package yeast (¼ ounce)
- 2 ½ cups all-purpose flour
- 2 tbsp. Oil (divided)
- Shredded mozzarella cheese
- Pizza sauce
- Toppings (like a vegetable your child is learning to like)

## Kitchen Tools

- Oven
- Mixing bowl
- Measuring cups and spoons
- Baking sheet
- Cling wrap
- (optional) Rolling pin

## Directions

- Set your oven to preheat at 450°F.
- Measure 1 cup of warm water, and mix the yeast package (¼ ounces) into it until dissolved.
- In a mixing bowl, combine the yeast water with 1 tbsp. oil and 2 ½ cups all-purpose flour until it forms a dough.
- Cover the bowl with cling wrap and set aside to rise (set a timer for 20 minutes). While you're waiting, prepare any toppings you're using.
- Oil baking sheet with about 1 tbsp. oil (spread it with a paper towel).
- Roll out the dough into a circle or rectangle with your hands or a rolling pin and put it onto the prepared baking sheet.
- Top with pizza sauce, mozzarella cheese, and any other toppings.
- Bake for 15-20 minutes or until the dough is golden brown.
- Enjoy your pizza together!