



## Homemade Pizza

**Teaching Objective:** to teach children how yeast works.

### Recipe

#### *Crust:*

1-3/4 to 2-1/4 cups all-purpose flour

1 envelope Fleischmann's® Pizza Crust Yeast

OR Fleischmann's® RapidRise Yeast

1-1/2 teaspoons sugar

3/4 teaspoon salt

2/3 cup very warm water (120 to 130°F)\*

3 tablespoons oil

1/2 to 1 cup pizza sauce

Other toppings as desired

1 to 2 cups (4 to 8 ounces or 125 to 250g) shredded mozzarella cheese

### Method

Preheat oven to 425°F.

Combine 1 cup flour, undissolved yeast, sugar and salt in a large bowl. Add very warm water and oil; mix until well blended, about 1 minute. Gradually add enough remaining flour to make a soft dough. Dough should form a ball and will be slightly sticky. Knead\*\* on a floured surface, adding additional flour if necessary, until smooth and elastic, about 4 minutes. (If using RapidRise Yeast, let dough rest at this point for 10 minutes.)

Pat dough with floured hands to fill greased pizza pan or baking sheet. OR roll dough on a floured counter to 12-inch circle; place in greased pizza pan or baking sheet. Form a rim by pinching the edge of the dough.

Spread with pizza sauce. Top with desired toppings and sprinkle with cheese.

Bake on lowest oven rack for 12 to 15 minutes, until cheese is bubbly and crust is browned.