



# PIZZA

**LittleCooks**  
cooking classes just for kids

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## INGREDIENTS:

- 2 tsp dried yeast
- 1 pinch of sugar
- 1 1/3 cup lukewarm water
- 4 cups flour
- 2 tsp salt
- 2 Tablespoons of olive oil

## TOPPINGS:

- Pizza Sauce
- 1 cup of grated cheese (mozzarella)

## TO CREATE THE FACE:

- peperoni
- olives
- capsicum
- onion
- optional : canned pineapple



## METHOD

1. Preheat the oven to 200C. Get your baking sheets ready by sprinkling them with a bit of flour.
2. Combine the yeast, sugar and water in a small bowl. Set aside for 10 minutes and wait for little bubbles to form.
3. Put flour, oil and salt in a bowl, and slowly add the yeast mixture.
4. Mix until a ball of dough is formed.
5. Put the dough on the floured, clean surface and knead the dough for a good 5 – 10 minutes until it feels smooth and elastic.
6. Return the dough to the bowl, cover with a tea towel and put in a warm place for about 10 minutes so it can rest and double in size.

## GET YOUR TOPPINGS READY – AND PLAN YOUR PIZZA

7. Roll out your dough ball and start by adding the sauce, and other toppings.
8. Bake for about 15 -20 minutes until the cheese has melted and the crust is golden.

## Equipment:

- Baking sheet
- Small bowl for yeast
- Big bowl for dough
- Cup measures
- Teaspoon measures
- Tea towel
- Spoon
- Rolling pin
- Knife / cutting board
- Oven mitts

