



Family Dinner Fun

Activity: Baking whole grain pizza

Lesson: How to plan a pizza party

To assemble pizza:

1. Spread pizza sauce on top of crust
2. Top with desired toppings
3. Finish with cheeses on top
4. Bake in a 375 degrees F. oven 15 – 20 minutes or until cheeses are golden brown and mixture is bubbly.

Planning your pizza party:

1. Double check if any of your guests have food allergies. Adjust your party plans if needed.
2. Ask guests what toppings they like best on their pizza. Invite them to decorate the pizza themselves before putting into the oven. Who can come up with the funnest design?
3. Determine how much pizza you'll need.
 - Average of at least 2 slices per person
 - Each 12-inch pizza makes 8 slices
4. Alternative method: divide dough into four 4-inch mini pizzas and bake on a cookie sheet. Top each one differently for personal pizzas!

Whole Grain Pizza Crust

Ingredients:

- 1 package active dry yeast
- ¼ c. sugar
- ½ c. warm water
- ¼ c. cornmeal
- 1 c. all-purpose flour
- 1 c. whole wheat flour
- ¾ c. non-fat dry milk powder
- ¼ c. quick cooking rolled oats
- 2 tsp. Clabber Girl® Baking Powder
- ½ tsp. salt
- ½ c. shortening
- 1 jar pizza sauce
- 1 to 1 ½ c. shredded mozzarella cheese
- Desired toppings (veggies and/or pre-cooked meat)

To make the dough:

1. In a small bowl mix yeast, sugar and water. Let sit 5-10 minutes so yeast can activate and grow.
2. In a large bowl, stir together all-purpose flour, whole wheat flour, milk powder, oats, Clabber Girl® Baking Powder and salt.
3. Using a pastry blender, cut in shortening until mixture resembles coarse crumbs.
4. Add yeast mixture and mix until a soft dough is made.
5. On a lightly floured surface knead dough 25 times by first spreading out onto floured surface then folding over sides and pressing down again.
6. Let dough rest 10 minutes.
7. Grease a 12-inch round pizza pan or cookie sheet with shortening and sprinkle with cornmeal.
8. Pat crust onto bottom of pan, building up the edges slightly.

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