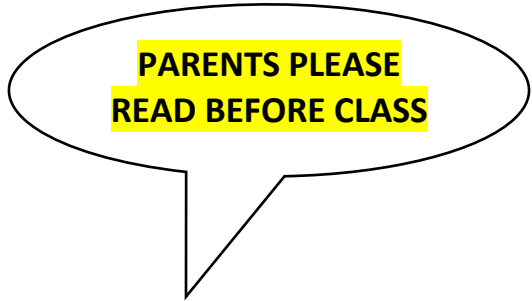




Paradise Island Kids

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Pizza

YEAST PIZZA INGREDIENTS:	COMMENTS FOR PARENTS & KIDS:
1) 3 Cups All Purpose Flour	You can also use Bread Flour
2) 1 package rapid rise yeast	Yeast has to be RAPID RISE. Alternatively, any light/mild beer (Bud light or similar) will work and the alcohol will cook down in the oven (see beer recipe).
3) 1t salt	
4) 2T Olive Oil	
5) 1t granular sugar	
6) 1 Cup warm water	
BEER PIZZA INGREDIENTS:	
1) 3 1/2 Cups All Purpose Flour	
2) 1T baking powder	
3) 1/2t salt	
4) 2T Olive Oil	
5) 12oz Light or Mild Beer	Bud Light or similar. Alcohol will cook down in oven.
OTHER INGREDIENTS:	
1) 1 Jar Prepared Tomato or Pasta Sauce (18-24 oz.)	Please open before class.
2) Shredded Cheese (Mozzarella, Colby Jack, Cheddar or similar)	If cheese is not shredded, please shred before class.
3) Any toppings you would like to put on your pizza (optional)	Pepperoni, olives, peppers, etc... Please make sure these are washed/opened/prepped before class.
EQUIPMENT:	
1) Large Bowl	
2) Set of Measuring Spoons & Measuring Cups	
3) Child Safe Scissors (to open yeast package)	
4) Whisk	
5) Plate	Can be a paper plate
6) 2 Large Spoons	Soup Spoons are perfect, should be metal not plastic.
7) Pizza Pan	Can use a regular baking pan
8) Toaster Oven or Regular Oven	Kids should know how to turn on, adjust temperature. & timer on your oven ahead of class.
9) A Kitchen Work Surface (kitchen counter)	
10) Access to Water & Soap	



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11) Trash Can	
12) Paper Towel/Kitchen Towel	
13) Apron (optional)	

INSTRUCTIONS:

1) Heat oven to 450°F.

Yeast Recipe:

- In a bowl combine yeast and sugar in warm water and whisk together.

Beer Recipe:

- In a bowl combine 12oz beer and 1T baking powder, whisk together.

- 2) Stir in flour, salt and oil. Mix with spoon.
- 3) Gather dough into a ball with your hands and knead inside the bowl. Keep adding a little bit of flour to the dough while kneading it until it is soft and not sticky.
- 4) Once dough is not sticky, take it out of the bowl and knead for another 5 minutes on a lightly floured surface.
- 5) Transfer to greased pan and spread out with your hands.
- 6) Spread the tomato sauce to 1 inch of outside of pizza. Layer with cheese and toppings.
- 7) Bake for 15 minutes, then cool for 5 minutes, serve and enjoy!