



PIZZERIA

PIZZA PREP & BAKING

Please use dough within 24 hours of purchase, or freeze and let dough thaw in refrigerator until soft and pliable throughout

NOTE: THIS ACTIVITY BURNS UP TO 1 HOUR OF HOMESCHOOL JOY

- 1. Leave dough out of refrigerator for 1 hour before baking**
- 2. Preheat a pizza stone or sheet pan in your oven at 425 degrees**
- 3. Dust your clean kitchen counter, a pizza peel or a sheet pan with cornmeal**
- 4. Roll your dough ball in cornmeal.**
- 5. Using a dough roller or your hands, roll or stretch dough to a 12" diameter circle on your clean kitchen counter or pan.**
- 6. With a large fork or similar, poke holes across the entire top of the dough to prevent very large bubbles in the crust while it bakes (dough "docking")**
- 7. Spread sauce with a large spoon across the pizza to within 1/2" of the edge of the dough**
- 8. Spread mozzarella across the top of the sauce**
- 9. If desired, lay pepperoni slices across the top of the mozz**
- 10. Bake for 7-10 minutes at 425 degrees, or until cheese is golden brown and crust is golden**
- 11. Remove from oven and cut pizza into 8 slices**
- 12. Let cool a bit and ENJOY!**

***PLEASE POST PHOTOS OF YOUR PIZZA MAKING ON
INSTAGRAM WITH #PIPIZZAKIT AND @PI_PIZZERIAS
FOR A CHANCE TO WIN A \$100 PI GIFT CARD***

