

Pizza in a Bag



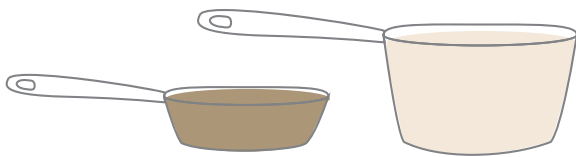
Makes 4 (6-inch) Pizzas

Pizza in a Bag

Remember to wash your hands and remove jewelry.

Heat oven to 425°F.

Measure flour _____



Spoon all-purpose (1 cup) and whole wheat (1/4 cup) flours lightly into dry ingredient measuring cup. Level off with bowl scraper. Don't shake or tap cup.

In plastic bag _____
combine

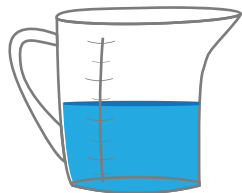


***Tip- Teaspoon is small...*

1 cup all-purpose flour
1/4 cup whole wheat flour
1 teaspoon fast-rising yeast
1 teaspoon sugar
1/8 teaspoon salt

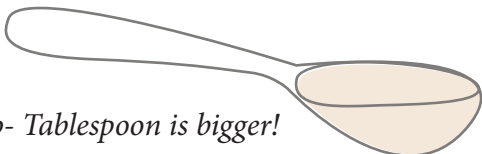
Close bag and shake it!

Measure in
liquid measuring _____
cup



1/2 cup warm water, at eye level;
120-130°. Add water to bag.

Measure _____



***Tip- Tablespoon is bigger!*

1 tablespoon oil, add to bag.

Close bag. Work bag with fingers 1 to 2 minutes until mixture forms dough.

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Then add _____

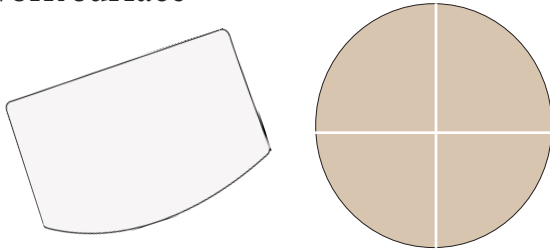
1 to 2 tablespoons all-purpose flour to form dough that pulls away from side of bag.

Knead dough _____

Work dough in bag with your hands in a folding-back and pressing forward motion for 1 to 2 minutes.

Remove dough to pastry mat or clean work surface _____

Using bowl scraper, divide dough into four equal pieces.



Pat or roll dough _____

Roll into 6-inch circles about 1/4 inch thick.

***Tip: If dough springs back, cover with plastic wrap and let dough rest 5 minutes.*

Place dough on parchment lined baking sheet _____

Top with 1-2 tablespoons pizza sauce, toppings and cheese.

Write your name by your pizza.

Bake 10-15 minutes, or until lightly browned.

Slice with pizza cutter and serve hot with lettuce salad, fruit and milk.