

Whole Grain Pizza Crust

Ingredients:

1 package active dry yeast

1/4 c. sugar

½ c. warm water

1/4 c. cornmeal

1 c. all-purpose flour

1 c. whole wheat flour

3/8 c. non-fat dry milk powder

1/4 c. quick cooking rolled oats

2 tsp. Clabber Girl Baking Powder

1/2 tsp. salt

1/2 c. shortening

1 jar pizza sauce

1 to 1 1/2 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.

Visit clabbergirl.com for more recipes and tips!



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!





Family Fun Activities

Phone (812) 232-9446 • Fax: (812) 478-7181 Email: info@clabbergirl.com • Made in U.S.A.