Pizza in a Bag

This is a great way to get your kids involved in the Kitchen and a fun recipe to make. Make sure you use good quality freezer weight bags for mess free fun.

1 large gallon size freezer bag

1 cup flour

1/4 tsp, salt

1/2 Tbsp. yeast

1/4 cup water

1/2 tsp. sugar

1/2 Tbsp oil

Pizza sauce

Toppings

Cheese

Preheat oven to 375 degrees. In a gallon freezer bag, combine 1/2 cup flour, yeast, sugar, and salt. Add warm water and oil Seal and mix until smooth and well blended. Add enough of remaining flour to make a soft dough that is not sticky. Mix until dough pulls away from sides of the bag and forms a ball. Turn dough out onto lightly floured surface and kneed 15-20 times until smooth.

Spray with cooking spray, cover, and let rest 10 minutes.

Roll dough onto a lightly greased pizza pan, to make personal size pizzas.

Top with toppings and bake for 18-20 minutes.

Yield: 1 personal size pizza



