Total time: 1 hour  
Prep time: 15 minutes  
Rise time: 15 minutes  
Cook Time: 30 minutes

**Ingredients:**
- 2 – 2 1/3 cups of all-purpose flour  
- 2 1/4 teaspoons of instant yeast (one packet)  
- 1 1/2 teaspoons sugar  
- 3/4 teaspoon salt  
- Optional: 1/8 – 1/4 teaspoon garlic powder and/or dried basil leaves  
- 2 tablespoons olive oil  
- 1/4 cup of warm water

**Instructions:**
1. In a large bowl, combine 1 cup of closer, the instant yeast, sugar and salt. At this point you can also add in the garlic powder and basil leaves.  
2. Add in olive oil and warm water and stir using a wooden spoon.  
3. Slowly add in 1 cup of flour (add in additional dough if needed). Continue to stir until the dough begins to pull away from the side of the bowl.  
4. Drizzle a clean bowl with olive oil and brush the sides of the bowl using a pastry brush.  
5. Cover your hands in flour and move the round ball of pizza dough to the olive oil coated bowl. Roll the dough in the bowl so it becomes covered in olive oil.  
6. Cover the bowl tightly with plastic wrap and let sit in a warm place in the kitchen!  
7. While the dough is sitting, preheat the oven for 425F.  
8. Allow the dough to double in size (should take about 30 minutes)!  
9. After the dough has risen, gently press the dough to deflate it and then move it to a lightly floured surface.  
10. Knead the dough about 3 to 5 times until it is smooth.  
11. Using a rolling pin or your hands, make the dough into a 12-inch circle.  
12. Line a pizza pan with parchment paper and then place the rolled pizza dough to the pan. Form a crust by pinching the edges or folding them.  
13. Drizzle one tablespoon onto the crust and brush the entire surface with the pastry brush.  
14. To prevent the pizza from bubbling, poke holes all over the center surface of the dough.  
15. ADD TOPPINGS and bake in the preheated over for 13-15 minutes or until the toppings are golden brown!

What type of pizza did you make? Southern Food and Beverage Museum would love to see your pizzas! Please share with Jennie at jennie@southernfood.com!

https://sugarspunrun.com/the-best-pizza-dough-recipe/
For this activity, apply the toppings to pizza based on the fraction that the customer ordered!

Customer 1 orders: $\frac{3}{8}$

Customer 2 orders: $\frac{1}{4}$

Customer 3 orders: $\frac{1}{2}$

Customer 4 orders: $\frac{3}{4}$

Customer 5 orders: $\frac{6}{8}$

Customer 6 orders: $\frac{7}{8}$

Which customer ordered the **most** pizza? ____________________________________________

Which **two** customers ordered the **same** amount of pizza? ______________________________
1. What is one new thing that you learned about pizza making today?

2. Why does the recipe tell say to poke holes in the dough with a fork? (You can look at the recipe if you need help remembering!)

3. Write down a list the different toppings that you used on the pizza:

4. Draw the pizza or the pizzas that you made in the space below: