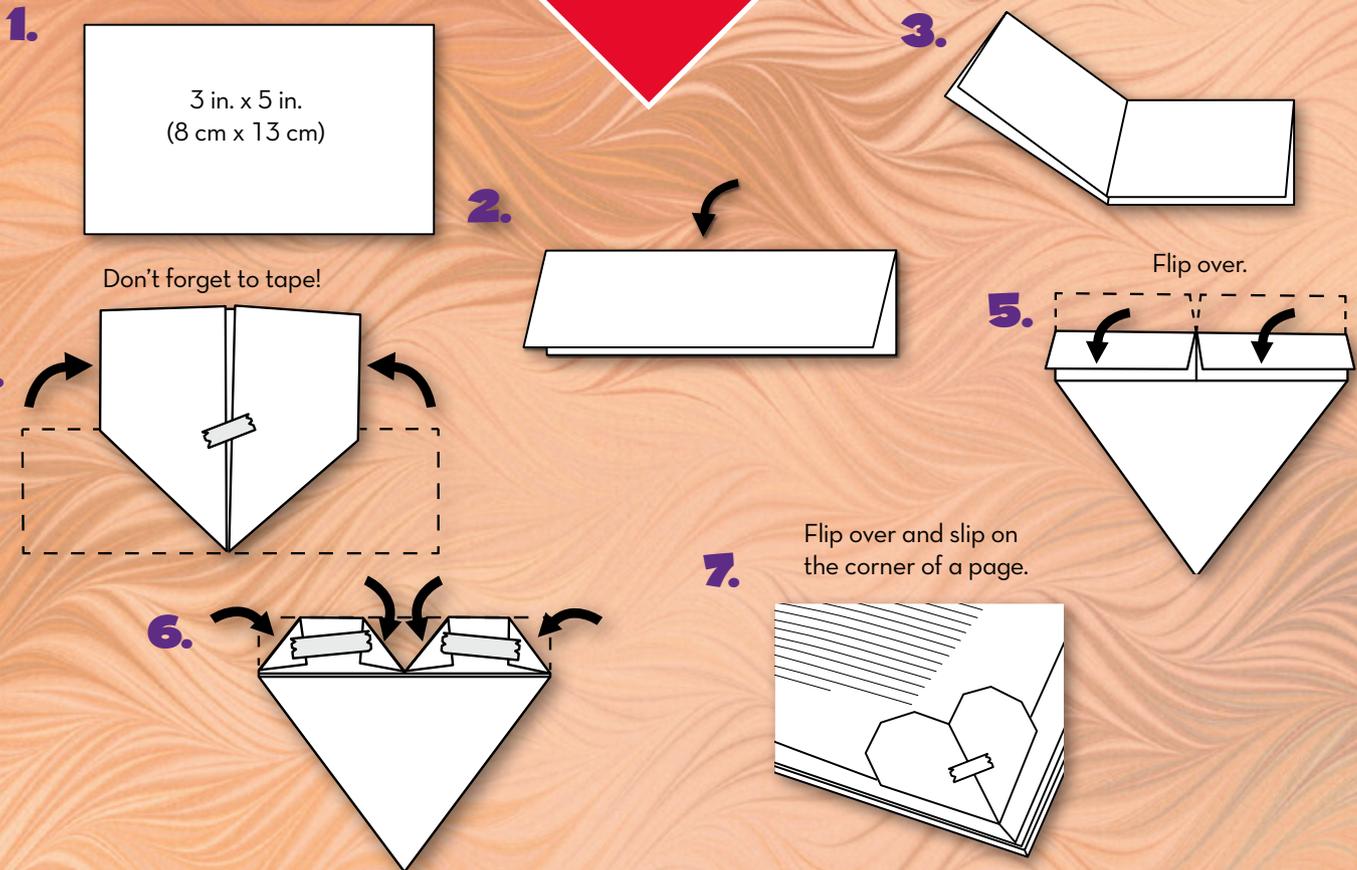


Origami **HEART** Bookmark



Pizza Time!

Make this easy pizza dough, and then get creative with the toppings!
(This makes two medium pizzas.) Be sure to get an adult's help.

3 cups all-purpose flour

1 teaspoon yeast

1 1/2 teaspoons salt

1 1/4 cups water

1. Mix all the ingredients in a bowl. Add a *little* more water if the flour doesn't all mix in. Cover the bowl with plastic wrap and set aside for at least an hour.
2. Preheat oven to 500°F (260°C) and grease two 9x13-inch (23x33-cm) baking sheets.
3. Sprinkle a large spoonful of flour on the dough and flour your hands. Use your hands to fold the flour into the dough.
4. Split the dough in two. Stretch each piece across a baking sheet. If there are any holes, just push the dough together.
5. Cover with sauce, cheese, and toppings. Bake for 15-20 minutes until the crust is golden brown.

