# STEAM STORY TIME AT HOME: PIZZA!

### **Activity 1: Make Your Pizza!**

Pizza Napoletana from The Bread Baker's Apprentice by Peter Reinhart Ingredients for Dough:

- 4 1/2 cups all purpose flour
- 1 3/4 teaspoons salt
- 1 teaspoon instant yeast
- 1/4 cup olive or vegetable oil (optional)
- 1 3/4 cups water, ice cold

#### **Directions:**

- 1. Combine all ingredients into a 4-quart bow or the bowl of an electric mixer. If mixing by hand, add the dry then wet ingredients. If doing it by machine, add the wet then the dry.
- 2. If mixing by hand work the dough in the bowl for 5 7 minutes, or until the dough is smooth.
- 3. If mixing by machine, switch to the dough hook and mix on medium speed for 5 7 minutes, or until the dough is smooth.
- 4. The dough is done when it clears the side of the bowl, but not the bottom. If it does not clear the sides of the bowl add some more flour. If it clears the bottom of the bowl, add a teaspoon or two of cold water.
- 5. Place dough on a lightly floured surface. Divide the dough into 6 equal pieces (this will make 6 small pizzas). Add a little flour to tops of each piece, and roll each piece into a ball.
- 6. Dip each ball of dough into a little oil, then place into a Ziplock bag each (6 bags with a ball of dough each).
- 7. Place the dough in the refrigerator overnight to rest the dough. (At this point you could also freeze the bagged dough if you want to use it later).
- 8. On the day you plan to make the pizza, place the dough on the counter 2 hours beforehand.
- 9. Preheat oven to 425 degrees Fahrenheit.
- 10. Dust a pizza peel or or sheet pan with semolina flour or cornmeal. Roll dough or form pizza with hands. If dough keeps springing back, let it rest 5 to 20 more minutes. Finished size is about 9 12 inches in diameter.
- 11. Top your pizza as desired.
- 12. Put pizza in oven and bake about 5 8 minutes, checking regularly. Rotate pizza if needed.
- 13. Remove pizza from oven and transfer to a cutting board. Slice after 3-5 minutes, allowing cheese to slightly set.





#### **Suggested Reading**

- Every Night Is Pizza Night by J. Kenji Lopez-Alt
- Pizza! An Interactive Recipe Book by Lotta Nieminen
- The Little Red Hen (Makes a Pizza) by Philemon Sturges
- Pizza Day by Melissa Iwai
- I Really Dig Pizza! by Candy James

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### **Activity 2: Pizza Toppings Patterns**

#### **Supplies:**

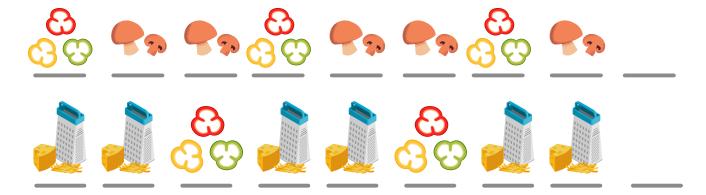
· Toppings, cut out

#### **Prompt:**

The ability to recognize, replicate, and create patterns helps to create a solid foundation for math skills (it's also a prereading skill!). For this activity you can cut out the different objects from page 3, or you can use real pizza toppings before you make your pizzas. To recognize a pattern you look for things that repeat. Start by introducing a simple "AB" pattern, i.e. first object, second object, first object, second object. In the example below, we have pepperoni, then tomato sauce, then pepperoni, then tomato sauce, and then pepperoni. What do you think comes after the pepperoni?



Here are a couple more examples you can try next:



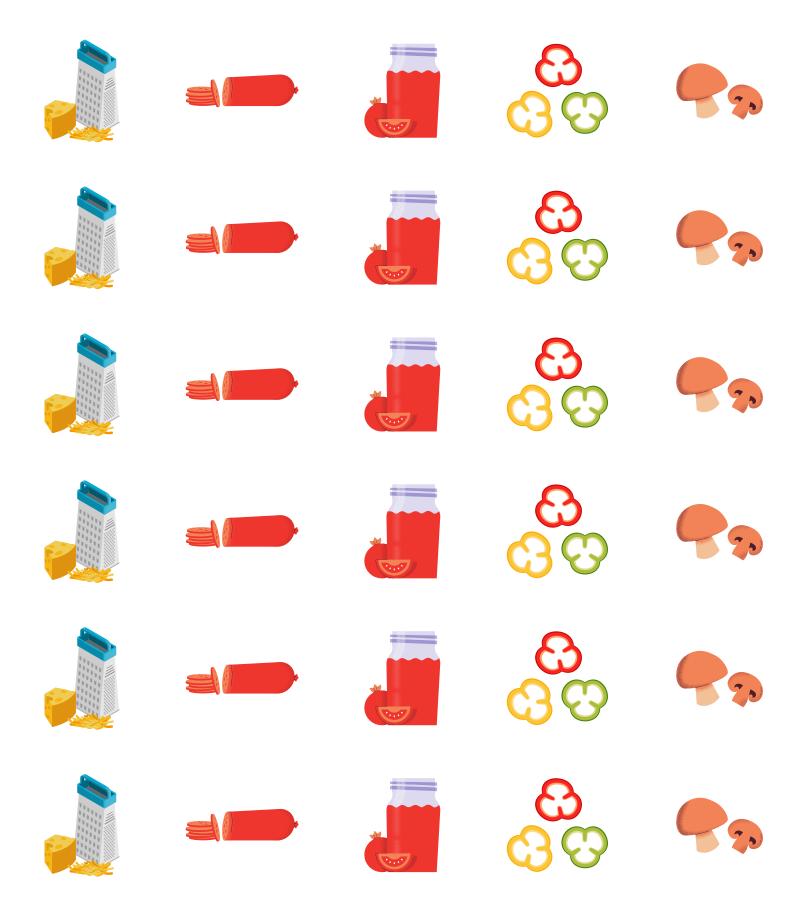
Make up your own patterns with the extra toppings found on the next page







## **Activity 2: Pizza Toppings Patterns**



# STEAM STORY TIME AT HOME: PIZZA!



### **Activity 3: Count Your Toppings Game**

#### **Supplies:**

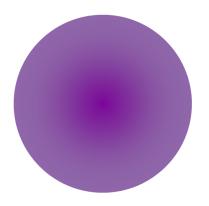
- · Toppings, cut out
- · Pizzas, cut out
- One die (from home, or cut out and assemble large one included in kit)

#### **Directions:**

- 1. Each player gets a pizza.
- 2. Everyone rolls the die, and whoever rolls the highest number goes first.
- 3. First player rolls the die, then picks out the corresponding number of any combination of toppings and places it on their pizza.
- 4. Second player rolls the die, then picks out the corresponding number of any combination of toppings and places it on their pizza.
- 5. Play continues until all toppings are taken.
- 6. Player with the most toppings wins.

#### **Purpose:**

This game is a fun way to practice counting! Can think of other ways to play this game? Maybe, whoever gets the spider, automatically loses five points, for example?



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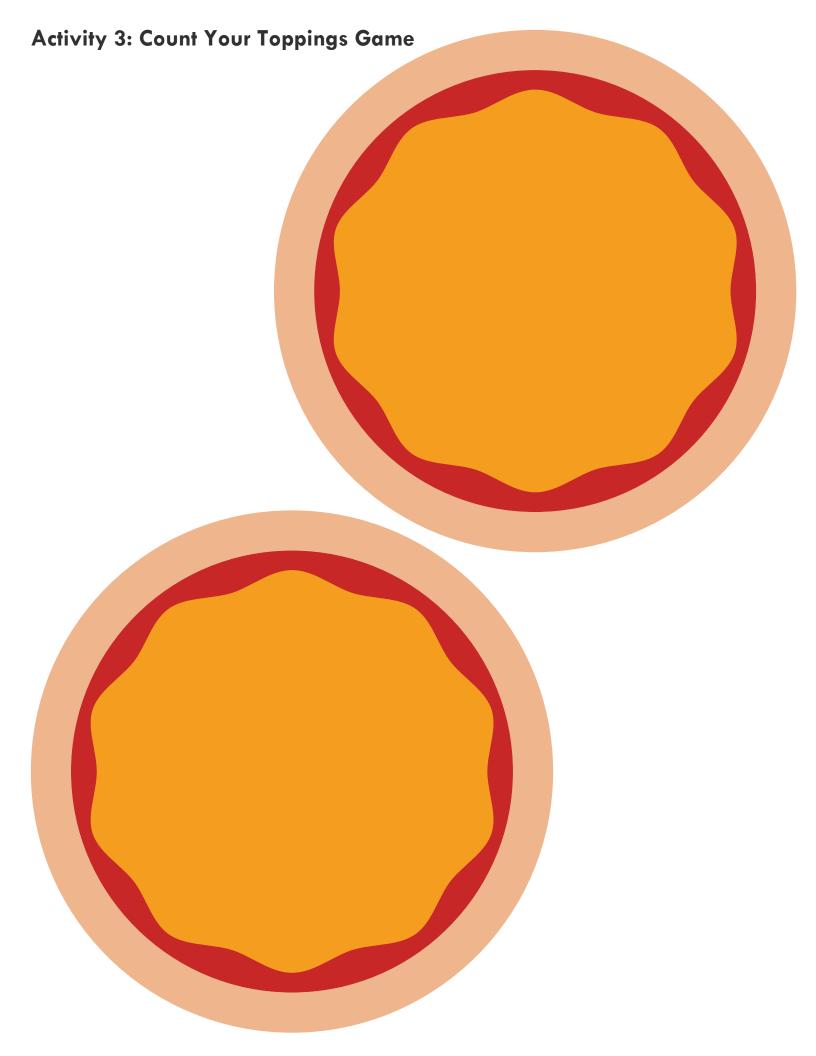
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**Activity 3: Count Your Toppings Game** 

