

PIZZA STARTS ON THE FARM



Materials

- Cookie sheet
- 1 Tablespoon dry yeast
- 1 cup water
- 1 Tablespoon sugar
- 1 ½ teaspoon salt
- 2 Tablespoon vegetable oil
- 3 ¼ cups flour, divided
- 1 cup pizza sauce
- Pizza toppings
- 2 cups shredded mozzarella cheese
- 2 tsp. Italian seasoning

DIRECTIONS

Background:

Pizza crust is made from **WHEAT**. Farmers plant tiny wheat kernels in the ground using a grain drill. Wheat looks like fresh new grass when it comes out of the soil, and grows to be about two feet high.

The farmer harvests the wheat and hauls it in trucks or wagons to the country grain elevator where it can be stored. From there it is shipped by truck, rail or barge to a terminal, where it is exported or sold to various industries which make animal feed or food.

Directions:

1. Dissolve yeast in water.
2. Add sugar, salt, vegetable oil and 1¼ cups flour.
3. Beat until smooth. Knead in remaining flour.
4. Cover the dough and let it rise in a warm place for one hour.
5. Flatten dough on a cookie sheet.
6. Spread pizza sauce over the dough.
7. Personalize your pizza with toppings such as sausage, pepperoni, mushrooms, green peppers or onions.
8. Sprinkle cheese and Italian seasoning over the pizza.
9. Bake at 375° for 15-20 minutes. Allow to cool before eating.