




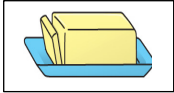
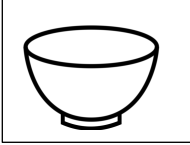
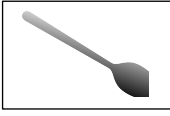
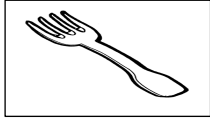
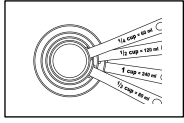
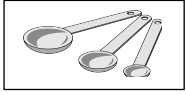
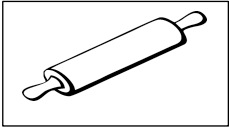



Quick and Easy Pizza Crust

| Ingredients: | |
|-------------------------------|---|
| 1 ¼ cup flour |  |
| 1 cup whole wheat flour |  |
| 1 tbsp baking powder |  |
| 1 tsp oregano or pizza spice |  |
| 1 cup milk |  |
| ¼ cup melted margarine/butter |  |

| Supplies: | |
|--------------------------------------|---|
| 2 Large bowls |  |
| 2 Large spoons |  |
| Fork |  |
| Measuring cups |  |
| Teaspoon and Tablespoon measurements |  |
| Rolling pin |  |
| Pan |  |

Steps:

1. Mix all dry ingredients together.
2. Mix all wet ingredients together in separate bowl.
3. Add dry ingredients to wet ingredients. Stir with a fork until a ball of dough forms.
4. Knead dough on floured board/counter until smooth and not sticky.
5. Roll out dough to desired pan size on the pan.
6. Bake at 425 degrees F for 10 minutes and remove from oven.
7. Top with sauce, toppings and cheese and return to oven for 10 minutes.
8. Let sit for a few minutes then cut into pieces and enjoy!