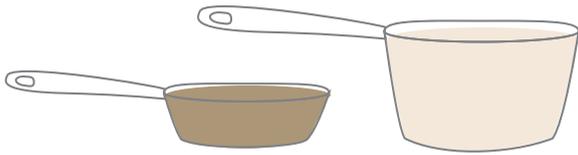


# Pizza in a Bag

Remember to wash your hands before and after handling raw flour and dough  
Makes 4 (6-inch) pizzas or 1 large pizza

Heat oven to 425°F.

Measure flour \_\_\_\_\_



Spoon King Arthur® Unbleached All-Purpose Flour (1 cup) and King Arthur® Whole Wheat Flour (1/4 cup) lightly into dry ingredient measuring cup. Level off with bowl scraper. Don't shake or tap cup.

In plastic bag combine \_\_\_\_\_

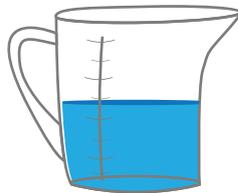


\*\*Tip- Teaspoon is small...

1 cup King Arthur® Unbleached All-Purpose Flour  
1/4 cup King Arthur® Whole Wheat Flour  
1 teaspoon Red Star® yeast  
1 teaspoon sugar  
1/8 teaspoon salt

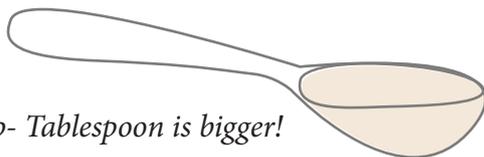
Close bag and shake it!

Measure in liquid measuring cup \_\_\_\_\_



1/2 cup warm water, at eye level; 120°-130°F.  
Add water to bag.

Measure \_\_\_\_\_



\*\*Tip- Tablespoon is bigger!

1 tablespoon oil, add to bag.

Close bag. Work bag with fingers 1 to 2 minutes until mixture forms dough.

Then add \_\_\_\_\_

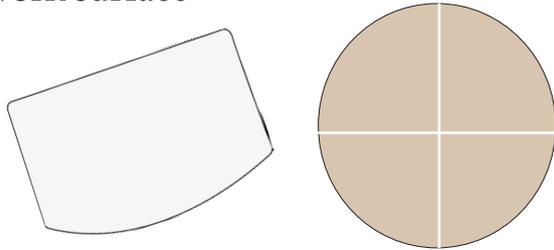
1 to 2 tablespoons King Arthur® Unbleached All-Purpose Flour to form dough that pulls away from side of bag.

Knead dough \_\_\_\_\_

Work dough in bag with your hands in a folding-back and pressing forward motion for 1 to 2 minutes.

Remove dough to pastry mat or clean work surface \_\_\_\_\_

Using bowl scraper, divide dough into four equal pieces.



Pat or roll dough \_\_\_\_\_

Roll into 6-inch circles about 1/4 inch thick.

*\*\*Tip: If dough springs back, cover with plastic wrap and let dough rest 5 minutes.*

Place dough on parchment lined baking sheet \_\_\_\_\_

Top with 1-2 tablespoons pizza sauce, toppings and cheese.

Bake 10-15 minutes, or until lightly browned.

**NUTRITION INFORMATION PER PIZZA, CRUST ONLY, NO TOPPINGS** (1/4 of the recipe), 78 g: 190 calories, 35 calories from fat, 4g fat, 0g saturated fat, 0g trans fat, 0mg Cholesterol, 75mg sodium, 34g total carbohydrates, 2g dietary fiber, 1g sugars, 5g protein, 71mcg folate, 3mg vitamin C, 10mg calcium, 2mg iron.



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