

# Let's



# PERSONAL PIZZAS

COOK WITH POWER SAVERS AND LEARN HOW MATH CAN HELP IN THE KITCHEN!

With an adult's help children can make these personal pizzas. **NOTE: Adults should monitor the children at all times when in the kitchen, being sure to handle the cutting and difficult parts of the recipe. Print our "Let's talk about Math while cooking" tip sheet to use while in the kitchen.**

## COOKING SUPPLIES

- ▲ Baking sheet
- ▲ Butter knife
- ▲ Spoon



## INGREDIENTS

- ▲ Enough English Muffins or Sub Rolls for your family
- ▲ Pizza or Spaghetti Sauce
- ▲ Shredded Mozzarella Cheese
- ▲ Your favorite toppings, such as pepperoni, sausage, hamburger, black olives, green pepper, mushrooms, and/or onion.

## DIRECTIONS

1. Preheat oven to **375° F**
2. Use a butter knife to cut the **English muffin (or sub rolls)** in half and place then cut side up on a baking sheet.
3. Spread **two** spoonfuls of **pizza or spaghetti sauce** onto each half of the muffins.
4. Top each muffin with **cheese** and then your **favorite pizza toppings**.
5. Bake for **10** minutes in the preheated oven or until the cheese is melted and browned on the edges.

**YUM!** Bon Appétit! (WHICH MEANS: good appetite - enjoy your meal)

## QUICK MATH TIPS

- ▲ Ask your child to figure out "how many English muffins do we need so everyone in our family can have **one**?"
- ▲ Have your child count as they add **two** spoonfuls of sauce to each half of the muffins.
- ▲ If you are using pepperoni, ask "how many pieces of pepperoni are on this pizza? If we **add one** more how many will we have?"

## EXTRA CHALLENGE

- ▲ Match the toppings! Add toppings to one of the muffin halves and then ask your child to put the same number of toppings on a different muffin. Example: You add **two** pepperonis and **five** black olives to a muffin. Then ask your child to do the same on another, supporting them in getting the correct number on their muffin.

