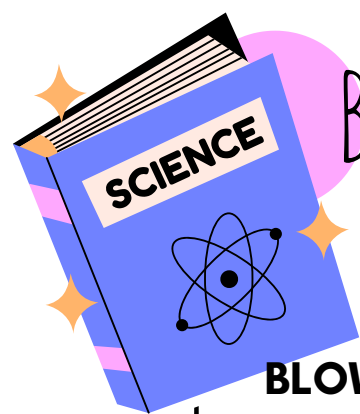




BAKING

SCIENCE

activity to try!

BLOW UP A BALLOON WITH YEAST!

**IMAGINE YOU HAVE A BALLOON-
INFLATING GHOST FRIEND!**

**YOU WILL NEED THE
FOLLOWING ITEMS:**

- 1 PACKET OF INSTANT YEAST**
- 1 SMALL, CLEAN, PLASTIC
SODA BOTTLE (16 OZ.)**
- 1 TEASPOON OF SUGAR**
- SOME WARM WATER**
- A SMALL BALLOON THAT WILL
FIT OVER THE MOUTH OF THE
BOTTLE**

**FILL THE BOTTLE WITH ABOUT
ONE INCH OF WARM WATER.
ADD THE YEAST AND SWIRL THE
MIXTURE AROUND, THEN ADD THE
SUGAR. THE WARM WATER WILL
ACTIVATE THE YEAST, WHICH IS A
LIVING ORGANISM, AND THE
SUGAR WILL FEED IT, GIVING IT
ENERGY. THE YEAST'S DIGESTIVE
SYSTEM WILL START PRODUCING
GAS (WHICH IS WHAT MAKES
DOUGH RISE).**

**PLACE THE BALLOON OVER THE
NECK OF THE BOTTLE AND SET IT
IN A WARM PLACE. WITHIN
ABOUT 15 TO 20 MINUTES,
THE BALLOON WILL
START TO INFLATE!**



MAKE YOUR OWN HOMEMADE PEPPERONI PAN PIZZA

ONE OF JENNY'S FAVORITES!

YOU WILL NEED:

- 1/2 CUP WARM WATER**
- 2 PACKAGES INSTANT YEAST**
- 1/2 TEASPOON SUGAR**
- 4 CUPS ALL-PURPOSE FLOUR**
- 1/2 TEASPOON SALT**

**WHISK TOGETHER FLOUR, SUGAR, AND
YEAST IN A LARGE BOWL. ADD THE
WATER AND STIR UNTIL IT COMBINES
INTO A LARGE BALL.**

**PLACE DOUGH ONTO A FLOURED
SURFACE AND FLATTEN SLIGHTLY WITH
PALMS. SPRINKLE SALT OVER THE TOP,
AND "KNEAD" THE DOUGH BY FOLDING
ONE END OVER, TURNING, AND
REPEATING OVER AND OVER FOR 3-5
MINUTES. PLACE DOUGH BACK IN BOWL
AND COVER TIGHTLY. SET IN A WARM
SPOT AND LET RISE FOR 30 MINUTES.
REPEAT FOLDING PROCESS, JUST ONE
OR TWO TURNS AND FOLDS. RETURN TO
BOWL, COVER, AND LET RISE ANOTHER
30 MINUTES. REMOVE FROM BOWL,
FLATTEN SLIGHTLY WITH PALMS. DIVIDE
DOUGH IN HALF, AND PLACE EACH HALF
INTO A GREASED 9X13 INCH BAKING
PAN. SPREAD DOUGH TO EDGES WITH
HANDS, PUSHING DOUGH SLIGHTLY UP
THE SIDES OF THE PAN. TOP WITH
SAUCE, CHEESE AND THICK SLICES OF
PEPPERONI. BAKE AT 375°F
FOR 30 MINUTES.
DELICIOUS!**

