



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!

