**How to Make Pizza with Kids**

Kids of all ages can get in on the fun in the kitchen, especially when pizza is involved. We’ve broken these directions down into jobs for big kids (school age) and little kids (preschool to kindergarten).

**Ingredients for the dough:**

* 2-3/4 to 3 cups all-purpose flour
* 1 package (1/4 ounce) active dry yeast
* 1/4 teaspoon salt
* 1 cup warm water (110°-115ºF)
* 1 tablespoon canola oil

**Ingredients for the sauce:**

* 1 can (14-1/2 ounces) diced tomatoes, undrained
* 1 can (6 ounces) tomato paste
* 1 tablespoon canola oil
* 1 teaspoon salt
* 1/2 teaspoon each dried basil, oregano, marjoram and thyme
* 1/4 teaspoon garlic powder
* 1/4 teaspoon pepper

**Toppings:**

* 1 package (3-1/2 ounces) sliced pepperoni
* 5 cups shredded part-skim mozzarella cheese
* 1/4 cup grated Parmesan cheese
* 1/4 cup grated Romano cheese

**Step 1: Mix the dough**

In a large bowl, combine two cups flour, yeast and salt. Add water and oil, then beat until smooth. Add enough remaining flour to form a soft dough.

**Big kid job:** Measure and add wet ingredients. This job can get a little messy, so let the big kids handle it.

**Little kid job:** Help to measure and add the dry ingredients. Providing a small bowl of flour for little ones to play with and measure can be a great activity while you work with the older kids.

**Step 2: Knead your dough**

Turn your dough onto a floured surface and knead until smooth, elastic and stretchy—about seven minutes. You can tell the dough is kneaded enough when it passes [the windowpane test.](https://www.tasteofhome.com/article/how-to-tell-if-youre-kneading-dough-the-right-way/) Cover and let stand for 10 minutes.

Meanwhile, in a small bowl, combine tomatoes, tomato paste, oil and seasonings. Yep, the sauce really is that easy!

**Kid job:** Kids of all ages love helping to knead dough. Make sure you have a large floured surface and let each child have a few minutes to knead.

**Step 3: Bake the pizza dough**

Divide the dough in half; press into two 15x10x1-inch baking pans coated with cooking spray. Prick the dough generously with a fork. Bake at 425° until lightly browned, 12-16 minutes.

**Big kid job:** Pressing the dough into a rectangle can be challenging for little hands, so ask the older kids to pitch in with this task.

**Little kid job:** Carefully prick the dough with a fork.

**Step 4: Add your toppings and bake**Remove your pizzas from the oven and spread sauce over crusts; top with cheese, favorite pizza toppings. Bake until cheese is melted 8-10 minutes. Cut into squares. Yes—squares! (It’s a [Midwestern thing](https://www.tasteofhome.com/collection/guide-to-regional-pizza-styles/).)

**Big kid job:** Spread the sauce over the crusts. The pan will be very hot; younger kids may have trouble remembering not to touch it.

**Little kid job:** Carefully help with sprinkling the cheese and toppings over the crusts