BEETLE PIZZA

1. Make the pizza dough. In a mixing bowl, dissolve the yeast in the water and let stand for five minutes. Stir in the sugar and salt. Add the flour, 1 cup at a time, stirring until the dough forms a ball. Place the dough on a cornmeal-dusted surface, and knead for about five minutes until the dough is smooth.

2. Divide the dough into four portions. Roll and gently stretch each portion into a circle. Press the circles onto cookie sheets, and cover with a dry towel. Let rise in a warm place for 15 minutes.

3. Preheat the oven to 450 degrees. Sprinkle grated mozzarella cheese on the risen crusts, and cover with tomato sauce.

4. Have students top pizzas with olive spots. Bake the pizza for 10 to 15 minutes or until the bottoms of the crusts are brown.

MATERIALS
(Serves four)

- ½ package active dry yeast
- ½ cup lukewarm water
- 1 ½ tsp. sugar
- ½ tsp. salt
- 1 ½ cups all-purpose flour, sifted
- cornmeal
- 2 cups grated mozzarella cheese
- 2 cups tomato sauce
- pitted black olives cut into halves
- cookie sheet
- large bowl