

Mini Pizzas Recipe



Disclaimer: Your child must be supervised by a responsible adult for this activity to ensure their safety.

Materials Needed:

- ✓ One English muffin (per serving)
- ✓ Pizza sauce
- ✓ Shredded mozzarella cheese
- ✓ Additional toppings (I like adding pepperonis)
- ✓ Oven/ toaster oven
- ✓ Plate
- ✓ Spoon
- ✓ Aluminum Foil (optional for toaster oven)
- ✓ Baking sheet (if using oven)

Steps:

1. Preheat oven (or toaster oven) to 375° F.



2. If cooking with an oven, get out a baking sheet to prepare pizzas. If using a toaster oven, I recommend preparing pizzas on aluminum foil to make clean up easier.



3. Cut one English muffin in half per serving.



4. Use one tablespoon of sauce per muffin half. If you prefer more/less sauce, feel free to adjust!



5. Sprinkle shredded mozzarella cheese on each muffin half.



6. (Optional) Add additional toppings! If you just want cheese pizza, continue to step #7.



7. Have your adult place the pizzas in the oven/toaster oven. Caution: it is HOT!



8. Cook for 10 minutes or until cheese melts and sides of the muffin are golden.

9. Have your adult remove the pizzas from the oven/toaster oven and wait at least 5 minutes for them to cool. Enjoy!



Additional Skill Practice:

Here are some additional skills you can work on with your kiddo related to this craft:

- Describing words – hot vs cold, sweet vs savory, soft vs crunchy
- Expressive/ receptive identification
- Likes vs dislikes – try different topping choices to see what your kiddo prefers