



day 9

Roll it, knead it, bake it... yay! It's pizza time!

Welcome to the ninth challenge of our #creativeindoorchallenge !!! Today, we will make pizza!!!! How good is that??? Let's get ready with our chef hat, and let's get rolling!

Please print the three following pages for as many people as you wish to participate at home.

Today you will need lots of stuff! For the pizza you need flour, baking powder, a bowl, salt, water, oil, and your toppings (cheese, veggies, etc). Then cardstock, scissors, tape, and paper for the chef's hat, and finally, paper, and colours or markers for our colouring activity.

In the first part of our challenge we will make the chef's hat. Then we can start making pizza! Here we need an adult at all times, but we will make dinner today! Then, the second part of our challenge is a fun colouring activity in which we are approaching land and we can smell the trees from here! It's all about getting ready and nice smells today!

Have fun with this activity of our #creativeindoorchallenge with your family! Remember we need someone to help us manipulate the scissors, and for the oven in our pizza! Let's be careful and have fun together!

Do you follow us already on instagram [@ourboxparties](#) ? We need to see you with your posts and tags, to keep track of your participation in this **#creativeindoorchallenge** ! (If we can't follow you, we won't be able to see your posts and include you as a contestant for our winner's prize!!!)

*Share this challenge with your friends, family, neighbours, and teachers!
We can be creative and fun while being indoors, and enjoy this beautiful time together!*

Stay safe, remember to wash your hands, and enjoy being creative!!!

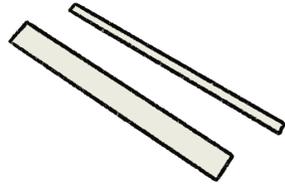


But first: Let's make the Chef a proper hat!

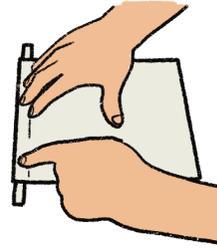
Your Chef hat is here!!! You will need 4-5 sheets of paper, 1 long piece of white cardstock (approximately 60-cm long, or made from several sheets stuck together), clear tape, a measuring tape, a ruler, and scissors,



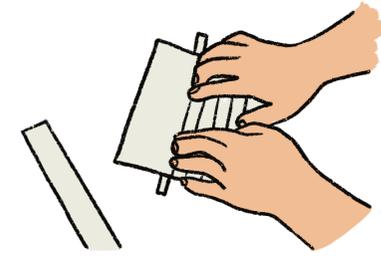
1. Using a measuring tape, measure the head of our Chef, and add 3 extra cm.



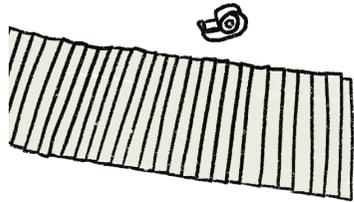
2. Cut 2 strips of cardstock, both with the length you just measured. One will be 8cm wide, and the other 3cm wide.



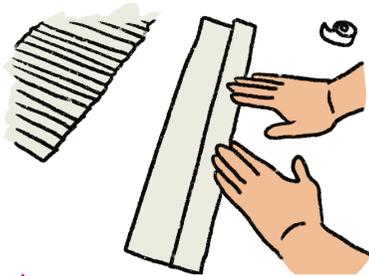
3. Use the thin strip to use as a guide for your paper sheets. You will fold forward and then backward as if you were making an accordion.



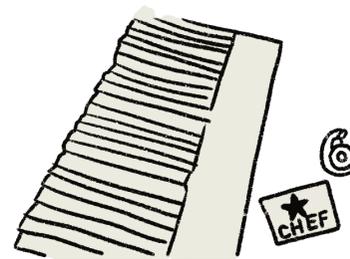
4. Do the same with all paper sheets, so we have a slightly even texture in our chef's hat.



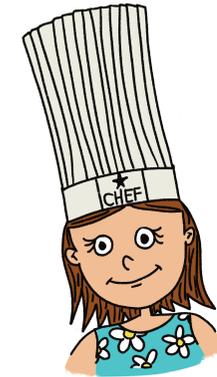
5. Align all folded paper sheets together, and stick them together with the clear tape.



6. Fold the 8cm wide strip in half. Then you will paste the accordion in the middle, as a base for your hat.



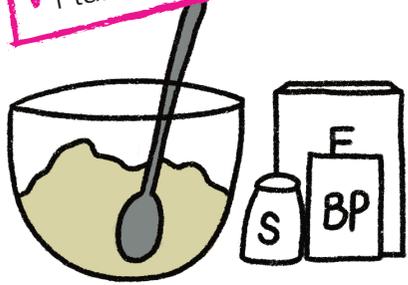
7. Close the front half of your base and secure it with tape. You can add a logo with markers in the front, if you wish :)



8. Hello Chef! We are ready for pizza!!!

Ingredients

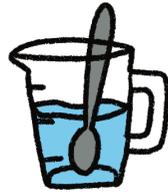
- 2 1/2 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup + 2 tablespoons water
- 1 tablespoon canola oil



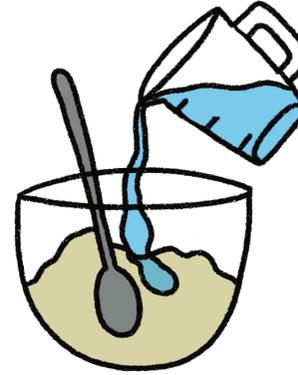
1. Combine the flour, baking powder and salt in a bowl, and mix it until it is well combined.

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Follow the instructions to make a lovely home-made pizza, so you can surprise everyone at home today! We need a super adult to help us with the oven, and extra care! Enjoy this delicious recipe from Diethood!



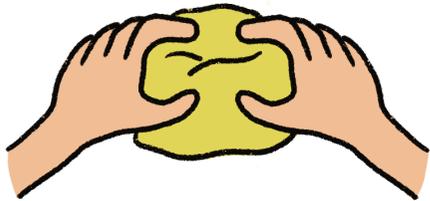
2. Mix the water and the oil in a separate cup or bowl, and stir them until they combine.



3. Add the water mixture to the flour mixture very slowly.



4. Stir and mix with your hands until the dough forms a ball. It should be soft, not sticky. Add water if it's too dry, or flour if it's too sticky.



5. Put some flour on the table and knead your dough for about 5 minutes. Let's see those muscles! Exercise time!



6. Put some foil on a baking sheet or a pizza pan, and spray a little bit of cooking spray or oil on it.



7. Spread the pizza dough on the pan, and stretch it using your fingers until it is 2.5 cm thick. Add cheese, sauce, or anything you wish to have on top!



8. Set the oven to 205C (400F) and grill or bake the pizza for about 15 to 20 minutes, until it looks slightly browned.



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