

Pizza Dough

(from Andrea and Heather Burdett's grade 7 family studies course at Rolling Meadows Public School – our family has used this recipe for absolutely years without fail!)

2 cups all purpose flour

1 Tbsp. or 1 envelope quick rise instant yeast (I use the bread machine yeast)

$\frac{3}{4}$ tsp. salt

1 cup water

2 Tbsp. olive oil

1. In large bowl, lightly mix flour, salt and yeast.
2. in a pyrex measuring cup, heat the water and olive oil until hot (2 minutes in microwave on high works)
3. briskly stir the hot water/oil into the flour mixture for about 2 minutes. (may need to stir in some extra flour so that the dough is soft and not sticky)
4. lightly flour the clean counter. Knead the dough until smooth and elastic – about 4 minutes adding a bit more flour when the dough becomes sticky.
5. shape dough into a ball. Cover with t-towel and let rest for 10 minutes
6. Roll dough for pizza pan.

Bake pizza in preheated 400 F oven for 20 to 30 minutes.

Fruit Crisp

4 cups of fruit (apples sliced, blueberries, black berries or any other fruit - can be a mixture of different fruits)

Lemon zest and juice (One lemon-when using berries)

$\frac{1}{3}$ cup of flour

$\frac{1}{2}$ cup brown sugar

$\frac{1}{2}$ tsp. Salt

$\frac{1}{3}$ cup melted butter

1 cup oatmeal

$\frac{1}{2}$ cup walnuts (optional)

In 8 x 8 glass baking dish, place fruit. Combine remaining ingredients and sprinkle evenly across the top. Bake until fruit is tender at 375 F for 30 minutes or high in microwave for 10 minutes.