

Kitty's Pizza Making Class



Lesson time: Around 1 hour

Each child first mixes their own **Kitty's Bread Kit** to take home. Then we bring out the “**here's one we made earlier**” pizza dough, so everyone can roll, top and bake their own pizza.

Before the Class

Make the Pizza Dough

Allow **150g** of dough per child.

For 10 children

- 850g strong white bread flour
- 600ml water
- 17g salt
- 10g dried yeast
- 30ml olive oil

Mix everything together to make a soft, slightly sticky dough. Cover and leave to rise until puffy, around **1–2 hours**.

Divide into **150g balls**, cover and leave to rest until the class.

What You'll Need

For each child:

- 1 Kitty's Bread Kit

- Mixing bowl
- Wooden spoon
- 360ml water
- Container for their mixed dough
- 150g pre-made pizza dough
- **Rolling pin**
- Small baking tray or pizza tray

For the table:

- A little flour for rolling
- Tomato sauce
- Grated mozzarella or cheese
- A few simple pizza toppings
- Name labels
- Pens

Check allergies and dietary requirements before the class.

The Class

1. Hello & Welcome – 5 minutes

Explain:

“Today we're going to make dough twice! First you'll mix your own Kitty's Bread Kit to take home. Then we'll use some dough we made earlier to make our pizzas.”

Have a quick chat about what goes into bread and what makes dough rise.

2. Mix Your Kitty's Bread Kit – 15 minutes

Give every child a Kitty's Bread Kit, bowl and spoon.

Empty: Tip the whole kit into the bowl.

Add: Add **360ml water**.

Mix: Mix with a wooden spoon, then get your hands in! Squish and squeeze until there are no dry bits left.

Don't worry if it's sticky or messy. Put each child's dough into a container, add their name and put it safely to one side to take home.

3. Here's One We Made Earlier! – 5 minutes

Bring out the pre-made pizza dough.

“Our dough needs time to rise, so while yours is getting ready... here's one we made earlier!”

Show everyone how the dough has become bigger, softer and full of little bubbles. Give each child a **150g dough ball**.

4. Roll & Top Your Pizza – 15 minutes

Flour

Sprinkle a little flour onto the table and rolling pin.

Roll

Put the dough ball onto the table and gently flatten it with your hand. Use the **rolling pin** to roll the dough out into a pizza shape. Turn it as you roll so it doesn't stick. **It doesn't have to be perfectly round — every pizza can look different!** Place it onto the baking tray.

Sauce

Spoon a little tomato sauce onto the pizza and spread it around, leaving an edge for the crust.

Cheese - Sprinkle over some cheese.

Top- Choose a few toppings and make your pizza your own.

Make sure **every tray has a name on it**.

5. Bake – 10–15 minutes

An adult puts the pizzas into a hot oven.

Bake at: **220–240°C / 200–220°C fan** for around **10–15 minutes**, until the crust is golden and the cheese is bubbling. While they bake, tidy the tables and have a quick chat about what everyone has learnt.

6. Pizza Time!

Let the pizzas cool for a few minutes, then they're ready to eat or take home.

Each child leaves with:

Their own freshly baked pizza + their Kitty's Bread Kit dough to bake at home.