

KeeKee's Italian Pizza Party

When KeeKee visits Rome, she visits Peppe's Pizza on the piazza and has a pizza party in The Cat Sanctuary with all of her new Italian friends. With the help of an adult friend, you can host a pizza party of your own!

The best part about having a make-your-own pizza party is you and your friends can each have your own individual pizza with whatever toppings you like!

To Host a Pizza Party, You Will Need:

- 1 or 2 adult friends
- Refrigerated pizza dough, 1 lb (453 g) cut into 3 pieces will make 4" (10 cm) pizzas
- Jar of pizza sauce or marinara sauce
- Shredded mozzarella cheese
- Lots of toppings

Some ideas for toppings: pepperoni, olives, pineapple, ham, spinach, anchovies (KeeKee's favorite!), shredded chicken, bacon, green peppers, onions, mushrooms, sausage - whatever you and your friends want!

Directions

1. Help your adult friend set up by placing small bowls of sauce, cheese and different toppings on the table. You want to make sure all your friends can get to what they need!

KeeKee Says: Have your adult friend put a plastic table cloth down on the table, and chop up all of the toppings before your friends get there. Also, it might sound silly, but make sure to sprinkle some flour on the table so the dough doesn't stick!

2. Give each of your friends a small ball of dough. Use your hands (or a rolling pin) to stretch and flatten out the dough. Don't worry - it doesn't have to be a perfect circle!

KeeKee Says: Don't throw your dough in the air, unless you want it to end up on the floor!

3. Put a few spoonfuls of sauce in the center of your pizza, and spread it around. Remember to leave a little room on the edge for your crust!

KeeKee Says: You don't have to use sauce if you don't want to! This is YOUR pizza!

4. Sprinkle some mozzarella cheese on top of the sauce.

KeeKee Says: Use as much (or as little) cheese as you want!

5. Top with whatever toppings your heart desires!

6. Once you're done, let your adult friends put the pizzas into the oven so that they can bake. Bake at 375 degrees for 10 minutes or until cheese bubbles.

7. **Mangia, mangia!** (That's Italian for "eat, eat!")

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