



Mini Pizzas

Montessori
by **Busy Bees.**

Ingredients

English Muffins x5
Tomato Paste 100g
Garlic Powder 10g
Oregano 10g
Grated Mozzarella &
Cheddar Cheese Mix 100g
Sliced Ham 50g
Pineapple Slices 8's in
Juice 100g
Red Peppers 50g
Button Mushrooms 50g
Sweetcorn 100g

Equipment

Baking tray
Spoon
Small bowls for
toppings
Oven (adult only)

Method

1. Wash Hands

For little helpers:

- Wash hands with soap for 20 seconds
- Put on an apron if you have one.

For grown-ups:

- Turn oven on to 200°C (180°C fan)

2. Prepare the Pizza Base

For grown-ups:

- Cut the muffin ins in half into disks

For little helpers:

- Place the pizza bases on the baking tray.
- Touch and feel the base – is it soft or crunchy?

3. Make and Spread the Sauce

For little helpers:

- Mix the Tomato Paste with the garlic and Oregano
- Use a spoon to spread tomato sauce around the base.
- Try to make a circle but leave a small edge

Tip: "Paint the pizza red!"

4. Add the Cheese

For little helpers:

- Grab small handfuls of grated cheese
- Sprinkle it all over the pizza.

Tip: "Make it snow cheese!"

5. Choose Toppings

For little helpers:

- Pick toppings from bowls.
- Place them anywhere on the pizza.

Ideas:

- Make a smiley face
- Make a rainbow pizza
- Make initial letters

6. Bake the Pizza

For grown-ups:

- Put the tray in the oven.
- Bake 10-12 minutes until cheese melts and bubbles.

For little helpers:

- Keep an eye on the clock to time 10 minutes

7. Cool Down

For grown-ups:

- Take pizza out of the oven.

Wait 3-5 minutes so it's not too hot.

8. Eat Your Pizza!

For little helpers:

- Cut into slices/half (adult may help).
- Taste your pizza.

Ask

"Is it crunchy or soft?"

"What topping do you like best?"

Fun Learning While Cooking

Cooking with young children builds:

- Counting (number of toppings)
- Creativity (pizza designs)
- Fine motor skills (sprinkling cheese)
- Food familiarity