

Name: _____

Date: _____

RECIPE TIME: English Muffin Pizzas

Ingredients:

- 4 Thomas Whole Wheat English Muffins, split and toasted
- 1 and 1/2 cups pizza sauce
- 1 to 2 cups shredded mozzarella or Monterey jack cheese



Choice of Toppings:

Thinly sliced green peppers, onions, mushrooms, pitted ripe olives, pineapple bits, pepperoni, crumbled cooked sausage, diced smoked turkey

Directions:

Spread 2 tablespoons pizza sauce on each muffin half; add desired toppings. Sprinkle with cheese. Place on a large baking sheet. Bake in a 400 degree oven for 10 to 12 minutes or until heated through.

1. What temperature should the oven be to make these?

2. What are the 2 types of cheese you can use?

3. How much pizza sauce goes on each muffin half?

4. How many English Muffins do you need for this recipe?

5. List 3 optional toppings you can use from the recipe.

6. How long should the pizzas bake for?

7. What do you do after you spread the pizza sauce?

8. How are these different than a normal pizza?

9. How are these pizzas similar to a normal pizza?

10. How will you keep track of the time these are in the oven?
