

Ghost Pizza

Ingredients

1lb pizza dough
Ricotta Cheese
Olive Oil
Garlic Powder
Italian Seasoning
Parmesan cheese
Mozzarella Cheese
Sliced Olives
Flour

Cooking Tools

Rimmed cooking tray
Parchment Paper
Rolling Pin
Pastry Brush
Plastic gloves or sandwich bags
Cutting Board
Hot Mitts



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- 1) Preheat oven to 450 degrees
 - 2) Line baking sheets with parchment paper
 - 3) Sprinkle flour on the cutting board
 - 4) Wash Hands



4. Open package of pizza dough using an adaptive knife. Using the adaptive knife, press down on the creases.



5. Take the dough out of the package, and divide into four pieces.



6. Using a rolling pin roll out each piece of dough. Do this several times. Put the four pieces of dough on parchment paper.



7. Using a plastic glove or sandwich bag to press down to make a ghost shape. Throw the glove away.



8. In a small bowl, mix together a tablespoon of olive oil, sprinkle with a little bit of garlic powder.



9. Using a pastry brush paint each “ghost”

9. Using a hot mitt put the baking tray on the middle rack for 10 minutes.

10. While the “ghosts” are in the oven. Mix together

1 cup of Ricotta cheese

$\frac{1}{3}$ cup grated Parmesan cheese

$\frac{1}{2}$ teaspoon of Italian Seasoning

Stir together with a spoon.



11. Using a hot mitt, take the 'ghosts' out of the oven. Let the tray cool for a few minutes, **Don't turn off the oven yet, the ghosts go back in the oven again.**

12. Using a spoon, put the Ricotta/Parmesan mixture on each ghost. **Be careful of the side of the baking tray.**



13. Using plastic gloves or a sandwich bag, make sure the Ricotta/Parmesan mixture is evenly spread out on each ghost. Throw your glove or sandwich bag in the TRASH.



14. Wash your hands

15. Pour some Mozzarella cheese on a plate, using your hands, sprinkle some Mozzarella cheese on each ghost.



16. Open up a package of black olives



17. Put the olives on the Ghosts, the olives are the ghost's eyes.



18. Put the ghosts back in the oven for five minutes.
19. Using a hot mitt, take the ghosts out of the oven.



20. Let the ghosts cool for a few minutes, and they're ready to eat.