

# Personal Pizzas

## Ingredients

- Enough English muffins or sub rolls for your family.
- Pizza or spaghetti sauce.
- Shredded mozzarella cheese.
- Your favorite pizza toppings, such as pepperoni, black olives, Canadian bacon, canned pineapple, bell pepper, and/or mushrooms.

## Materials

- Baking sheet.
- Spoon.
- Butter knife.
- Oven or toaster oven.
- Plates for serving.

## Directions

1. Preheat oven or toaster oven to **375° F**.
2. Use butter knife to cut **English muffin** (or sub rolls) in half and place the muffins cut side up on a baking sheet.
3. Spread **two** spoonfuls of **pizza or spaghetti sauce** onto each of the muffins.
4. Top each muffin with cheese and your favorite **pizza toppings**.
5. Bake for **10** minutes in preheated oven or until the cheese is melted and browned on the edge.



## Math Tips

- ★ “How many English muffins do we need so everyone in our family can have **one**?”
- ★ Have your child count as they add **two** spoonfuls of sauce to each of the muffins.
- ★ “How many pieces of pepperoni are on this pizza? If we add **one** more pepperoni, how many will we have?”
- ★ Ask your child to point at each object as they count.
- ★ **Extra Challenge:** A matching game! Add toppings to one of the muffins and then ask your child to put the same number of toppings on a different muffin. For example, maybe you added **two** pepperonis and **five** black olives to one muffin. Support your child in putting the same number of pepperonis and black olives on a different muffin.

Adapted from:  
<http://allrecipes.com/recipe/86649/fast-english-muffin-pizzas/>