

Name _____

Crafting Homemade Pizza Dough: A Delicious Adventure

Multiple Choice Questions

1. What is the primary purpose of the yeast in pizza dough?
 - a) To add flavor
 - b) To make the dough rise and become fluffy
 - c) To give the dough a crispy texture
 - d) To add color to the crust

2. What should you do after the yeast mixture becomes frothy?
 - a) Discard it; it's no longer useful
 - b) Mix it with sugar and salt
 - c) Stir it into the flour and olive oil
 - d) Let it sit for an hour

3. How long should you knead the pizza dough?
 - a) 1-2 minutes
 - b) 5-7 minutes
 - c) 30 seconds
 - d) Until it's sticky

4. What is the purpose of the second rise of the dough?
 - a) To make the dough rise even more
 - b) To make the dough easier to roll out
 - c) To remove excess air from the dough
 - d) It is optional and not necessary.

5. What temperature should you preheat your oven to when baking the pizza?
 - a) 350°F (175°C)
 - b) 475°F (245°C)
 - c) 250°F (120°C)
 - d) 600°F (315°C)

