

**LIVINGSTON
FOOD RESOURCE CENTER**
FOOD PANTRY • COMMUNITY KITCHEN

nourishing the minds, bodies, and hearts of our community's littlest chefs

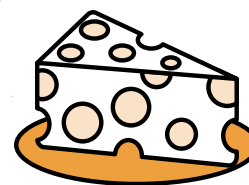
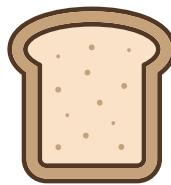
Cookie Cutter Pizza Recipe

TOOLS

- Cutting board
- Child safe- knife (plastic)
- Parchment paper (optional)
- Rolling pin (cup/can)
- Teaspoon
- Cooking spray (if no parchment paper)
- Cookie cutters
- Baking sheet
- Spatula

INGREDIENTS

- Bread slices
- Marinara sauce
- Shredded Mozzarella cheese
- Fresh Spinach



SKILLS TO PRATICS WITH THIS RECIPE

- Cutting- cutting crusts of bread slices with child safe knife
- Rolling- use rolling pin to flatten out bread slices
- Scooping- marinara sauce up in order to spread it onto bread slice
- Spreading- marinara sauce onto slices of bread with desired amounts
- Tearing- tear up spinach into smaller pieces
- Sprinkling- sprinkle bread slices with cheese and spinach

DIRECTIONS

1. Ask your adult chef to preheat the oven to 350*.
2. Line with parchment paper or spray with cooking spray on the baking sheet sheet.
3. On a cutting board, take a slice of bread and cut the crusts off. Ask an adult chef to watch you.
4. With the rolling pin, on the cutting board, roll the slice of bread to a flattened piece.
5. Pick the cookie cutter shape that you really like.
6. Press the cookie cutter into the flattened bread.
7. Pull off any extra bread from around the edges.
8. Lift the cookie cutter and remove the bread shape, put onto the baking sheet.
9. Ask your adult chef to place the baking sheet in the oven to toast the bread.
10. When bread is toasted, put it back on the cutting board.
11. Using one teaspoon at a time, spread the Marinara sauce all over the cut out bread shape.
12. Sprinkle with some cheese, then sprinkle with some spinach, and sprinkle more cheese on top.
13. Ask your adult chef to place the baking sheet in the oven to melt the cheese, this will be about 3 minutes.
14. When cool enough, eat and enjoy!

Call Kelsey @ 406-222-5335 for questions or email kelsey@livingstonfrc.org