

# Tortilla in a Bag

**Common Core:** Language Arts: CCSS.ELA-Literacy.RI.K.10; RI.1.4;RI.1.6

## Suggested Reading Materials:

Wheat Ag Mag  
*Pizza Party* by Grace Maccarone ISBN:  
0590475630

## What You Will Need:

- 1-quart storage bag
- 3 tablespoons of shortening or butter
- 1 1/2 cups flour
- 1/2 cup hot tap water
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt



## Activity Instructions:

1. Place flour, salt, and baking powder in the bag. Close and shake just a few shakes to mix.
2. Add shortening and reclose the bag. Work the bag with your hands until the mixture looks crumbly and there are no large pieces of shortening visible.
3. Open the bag and add the hot tap water. Knead in the bag until the dough is one large piece and the sides of the bag come clean.
4. Take the dough out of the bag and divide it into four pieces. Put the pieces of dough on the counter and lay cover with the baggie. Let the dough rest for 15 minutes.
5. After resting, roll or pat the dough into eight to ten-inch circles.
6. Place the circles on a griddle or frying pan heated to medium or medium-high heat. Cook until dark brown spots appear. Turn and cook on the other side until brown.
7. Spread pizza sauce and toppings on the tortilla and cook to make your own individual pizza.