

Name: \_\_\_\_\_

Date: \_\_\_\_\_

# properties of Pizza

S O F T X I D Y E A S T L F L O X  
X A L T O M A T O P A S T E Q C C  
V J P N Z T A B L E S P O O N S T  
Y L F L O U R B B R O S J K M I X  
J E S A L T D R M I B S N C M F Q  
J A S Y X I D W O S M Q V A S O B  
H P T T H A R D G E H U H S O G J  
L I X E E I M W L U E E A T F I W  
P N M A N C J Q O P S E M E T I V  
K E E S C O H V L W D Z W R D P G  
H A A P U E N D I A C Y S S O M C  
Q P S O P X R B V T I V F U U Z H  
H P U O S U S Q E E K X R G G H E  
U L R N K O T L O R A T O A H X E  
B E E S C O O K I K V T U R Z F S  
W Z N G K D R M L V C C G R Q R E  
L R V L M P P Y C I N P H F S O P

caster sugar  
olive oil  
rise up  
water  
hard  
mix

tomato paste  
teaspoons  
squeezy  
yeast  
cook  
ham

tablespoons  
pineapple  
cheese  
flour  
soft

soft dough  
measure  
rough  
cups  
salt