

Where did Pizza Come From?

Using Canva or any other digital platform, create a blog post all about pizza. Be sure to include:

- History of Pizza - Where did it originate? How/when did it make its way to the United States?
- Different types of Pizza Crust Styles
- Basic ingredients used in pizza making (you may pick one "style" of pizza to explain if you wish)
- Your take on pizza - do you like it, or is it overrated? What is your favorite kind? Be specific!
- Graphics and colors that are eye catching

Post a shareable link to your blog post here:

<https://sites.google.com/greeleyschools.org/pizzapalooza-com/home>



Chocolate Lover's Cake

From classic white and yellow cakes to German chocolate, devil's food, and red velvet cakes, many of our most beloved cakes are variations on the same method: The batter begins by beating butter or shortening with sugar until fluffy.

These cakes are sometimes referred to as creamed cakes (because the butter and sugar are "creamed" together). Creamed cakes are often layer cakes -- tall beauties showy enough for celebrations.

The tips here will help you perfect a creamed layer cake. If you want to know how to bake a cake that's not a creamed cake, skip to the links at the end of this article for how to make angel food, pound cake, sponge cake, and cheesecake.

