

Invisible Ink Snack Pockets

BEFORE YOU BEGIN

Prep time: 10 minutes

Cooking time: 5–7 minutes and 1–1½ minutes

Total time: 18½ minutes

Oven temperature: 425° and low broil

Yield: 3 servings

Difficulty: medium

INGREDIENTS

- 1 package refrigerated thin-crust pizza dough
- Shredded cheese—mozzarella or cheddar work well
- Optional add-ins such as ham, mushrooms, green pepper, crumbled bacon, etc.
- ½ teaspoon baking soda
- 1 tablespoon sugar
- Enough water to make a paste (about 2 teaspoons)

EQUIPMENT

Cutting board

Knife

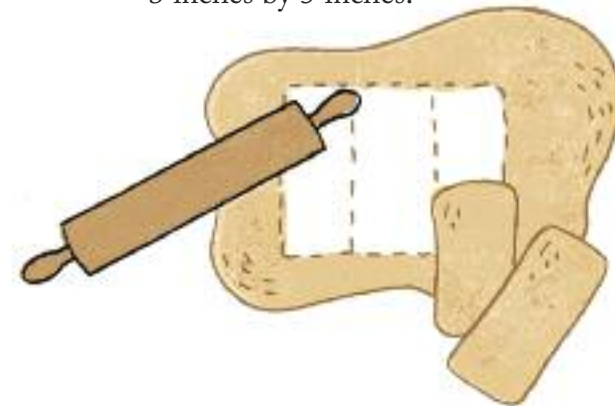
Cookie sheet or tray

Cotton swab or new paintbrush

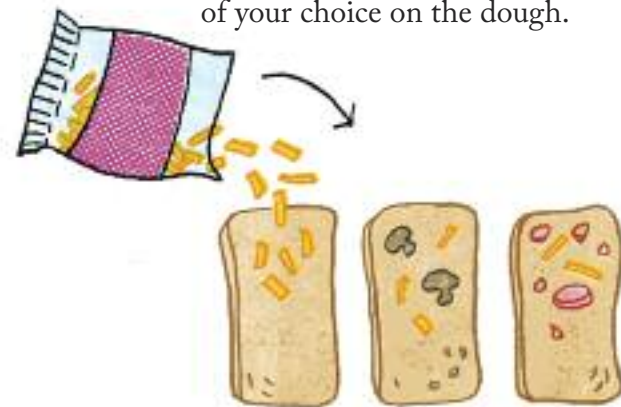
METHOD

1 Ask an adult to preheat the oven to 425° Fahrenheit.

2 Unroll the dough onto a clean cutting board. Cut rectangular sections about 3 inches by 5 inches.



3 Spread a generous sprinkling of cheese onto each rectangle. Place the add-ins of your choice on the dough.



4 Carefully fold over the dough to make a square pocket. Place each pocket on a cookie tray, two inches apart.



5 Prepare the “invisible ink.” Make a runny paste with the baking soda, sugar, and water. Dip a cotton swab or new paintbrush into the ink and print something on the top of each roll-over snack.



Does your oven have a glass door so you can watch the roll-ups bake? How long did it take for the ink to appear?

6 Ask an adult to place the roll-over snacks on the top shelf of the oven for about 5–7 minutes. Then, for 1 to 1½ additional minutes, turn the oven on LOW broil. (Watch carefully so they don’t burn!) Remove the snacks as soon as the invisible writing appears.

