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.
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.

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?