

## Scone based pizza

**Equipment you will need:** scales, mixing bowl, tablespoon, wooden spoon, cheese grater, rolling pin, chopping boards, knife, baking tray.

### **Ingredients:**

#### For the base

110g Self raising flour – mixing bowl

25g margarine – mixing bowl

4 Tablespoons milk – needed stage 3

50g cheese (grated) – needed stage 3

Toppings: Tomato puree, cheese, ham, pepperoni, sweetcorn, peppers, tomato. **(These are just ideas, you can choose what you want on your pizza!)**

### **Method**

1. Preheat the oven to 180c or gas mark 6.
  2. **Make the base:** Rub the margarine and flour with your fingertips until it looks like fine bread crumbs.
  3. Stir in the cheese, add the milk and bring it to a dough. You will need to use your hands.
  4. Roll out on a floured work surface to the shape of your baking tray.
  5. Spread tomato puree over the base of the dough, making sure it's even and to the edges.
  6. Chop your toppings if needed.
  7. Scatter toppings on top of the tomato puree.
  8. Sprinkle cheese all over the pizza.
  9. Bake in the oven for 15-20 minutes.
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