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| **Pizza Base**   |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | | **http://deal85.com/wp-content/uploads/30341/easy-bake-yeast.gif** | http://www.featurepics.com/FI/Thumb/20090921/Water-Pour-Measuring-Cup-1329457.jpg | **http://www.healingdaily.com/detoxification-diet/essential-fatty-acids-not-margarine.jpg** | http://www.allstarhealth.com/blog/wp-content/uploads/2010/03/sugar_alternatives.jpg | http://img.tesco.com/Groceries/pi/024/5000119004024/IDShot_225x225.jpg | http://img4.myrecipes.com/i/articles/08/08/salt-shaker-oh-ancclcb-l.jpg | | 1 sachet of yeast | 150ml warm water | 1 level tablespoon margarine | 1 level teaspoon sugar | 225g  plain or bread flour | 1 level teaspoon salt | |

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1. Add flour, sugar, salt and margarine into a mixing bowl.



2. Mix together and add the dried yeast



3. Add the water and stir together with a spoon.



4. Put the dough onto a floured surface and knead.



5. Cover the dough with cling film and leave for 30 minutes