

Quick cheese pizza



* Ingredients

Base

150 g self-raising flour
25g butter or margarine
1 egg
50ml milk

Toppings

25g tomato pizza sauce
1 tomato
½ onion
50g cheese
3 mushrooms
1 x 5ml spoon mixed dried herbs



* Equipment

Weighing scales, baking tray, mixing bowl, sieve, fork, small bowl, measuring jug, wooden spoon, flour dredger, rolling pin, sharp knife, chopping board, measuring spoons, grater and oven gloves.

* Method

1. Preheat the oven to 200°C or gas mark 6. Grease a baking tray.
2. Sift the flour into a bowl.
3. Rub the butter or margarine into the flour until it resembles fine breadcrumbs.
4. Whisk the egg and milk together in a small bowl with a fork.
5. Add the egg mixture to the flour. Mix to form a soft dough ball.
6. Roll out the dough on a floured surface to form a large circle.
7. Transfer the dough onto the baking tray.
8. Spread the tomato pizza sauce over the base of the pizza.
9. Slice the tomato.
10. Peel and slice half an onion.
11. Slice the mushrooms. Arrange the tomato, onion and mushrooms over the base.
12. Grate the cheese.
13. Sprinkle the grated cheese and herbs on top.
14. Place in the oven and bake for 10-15 minutes, until golden brown.
15. Serve.

* Handy hints

- Divide the dough in half and make 2 mini pizzas.
- Why not add some different toppings? Try slices of ham, green peppers, cooked sausages, rashers of cooked bacon, tuna or sweetcorn.

Serves 4