

# Pizza Swirls

## Ingredients

- 200g self raising flour
- 50g margarine or butter
- 50g grated cheese
- 200ml milk

## Toppings

- 50g grated cheese
- 2 tablespoons tomato puree
- Herbs, peppers, onion, ham etc.



## Method

1. Turn the oven on to **180 ° C**
2. Line a baking tin with grease proof paper.
3. In the mixing bowl place the flour, salt and butter. Rub the butter in to form bread crumbs. Add the grated cheese into the mixture.
4. Carefully add milk a bit at a time and using a pallet knife stir together to make a dough.
5. Roll out the dough on a floured surface to make a rectangle about half a cm thick.
6. Spread the tomato puree over the rectangle and add the cheese and other toppings.
7. Roll up into cylinder and then cut into 2 cm disks.
8. Lay flat onto a baking tray and bake for 10 mins until golden brown.

**Teacher's challenge:**

Can you make all your swirls the