

# Scone Based Pizza

## Ingredients

150g self-raising flour

25g butter/hard fat

75ml milk

3 x Tablespoons pasta sauce / tomato puree

50g Cheddar cheese

3 small toppings of your choice (onion, cooked meat, tomato, sweetcorn, pineapples, mushrooms, peppers etc)

Dried mixed herbs (sprinkle)

## Equipment

Baking tray, large mixing bowl, measuring jug, flour dredger, dessert spoon, chopping board, rolling pin, knife.

## Method

1. Preheat oven to 200°C or gas mark 6.
2. Collect a baking tray each and a flour dredger to share in your kitchen.
3. In a large mixing bowl add the 150g of self-raising flour and 25g of butter.
4. Rub the butter into the flour with your fingertips, until it resembles breadcrumbs.
5. Add the milk bit by bit to the flour and bring together to form a soft dough with your hands. Knead gently on a floured work surface.
6. Roll-out the dough to form a circle (approx. 25cm).
7. Transfer the pizza base to the baking tray.
8. Spread the tomato sauce over the pizza base using the back of a dessert spoon. Avoid the edges.
9. Prepare your toppings including your cheese.
10. Prepare the toppings for your pizza.
11. Evenly sprinkle the grated cheese over the base and add your toppings and herbs.
12. Place the pizza in the oven and bake for 10 – 15 minutes, until golden brown and fully cooked.

