



**REMEMBER: ALWAYS WASH YOUR HANDS THOROUGHLY BEFORE TOUCHING AND PREPARING FOOD**

# SCONE-BASED PIZZA



40 mins



Serves 4



### For the Pizza Base

- 2 cups self-raising flour (or 2 cups plain flour and 2 tsp baking powder)
- ½ tsp salt
- 50g butter
- 3 tbsp milk



### For the Tomato Sauce

- Tomato puree



### For the Topping

- Your choice of toppings: grated cheddar cheese; sliced onions; sliced peppers; mushrooms.
- **OPTIONAL TOPPINGS:** sliced tomatoes; broccoli florets; sweetcorn; torn ham or chicken
- Pinch of mixed herbs

- Cup (Measuring)
- Mixing Bowl
- Tablespoon (Tbsp)
- Teaspoon (Tsp)
- Cup or Measuring Jug (for milk)
- Chopping Board, or Clean Work Surface
- Baking Tray
- Sharp Knife
- Oven

# EQUIPMENT



# INGREDIENTS

ALLERGY INFO: RECIPE MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK

# METHOD



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1. Gather together all the equipment and ingredients.
2. Heat the oven to 220°C, fan oven 200°C or Gas Mark 7.
3. Place the flour and salt into a mixing bowl.
4. Add the butter into the flour and salt mix.
5. Pinch the butter and flour together and rub between your thumbs and fingertips until the mixture looks like fine breadcrumbs.
6. Pour milk into the flour/butter mix and stir together to make a soft dough.
7. Wipe clean a work surface area and lightly sprinkle with flour.
8. Turn the dough on to the lightly floured work surface and shape into a rough circle (roughly the size of a small dinner plate).
9. Lift the dough on to a baking tray and press out the circle to increase in size (24 cm wide roughly the size of a large dinner plate).
10. Using the back of a tablespoon spread the tomato puree over the scone dough.
11. Be creative, add toppings\* with style. (\*Suggested toppings: sliced tomatoes; broccoli florets; sweetcorn; torn ham or chicken).
13. Bake approx. 10-15 minutes (cooking times may vary depending on gas or fan oven). Check after 10 minutes. LOOK FOR a golden brown base and bubbling cheese topping.

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