

### **BASIC PIZZA BASE**

Large dinner plate or baking tray!

200g / 8oz Self Raising flour –  
(wholemeal for health)

50g / 2oz margarine

8 tablespoons milk

### **BASIC PIZZA TOPPING**

2 tablespoons of tomato puree or pizza topping

Plus extra toppings of your choice

100g / 4oz grated cheese

1 tablespoon mixed herbs

Salt and pepper (school)

### **METHOD**

1. Wash hands, put on apron and heat oven to gas 6 or electric 200°C
2. Rub margarine into flour – stir in milk with a palette knife
3. Roll out mixture and place on dinner plate – trim to fit. Bake for 10 minutes until firm.
4. Spread tomato puree over the pizza base
5. Sprinkle with grated cheese
6. Add any other chosen ingredients
7. Bake for 15-20 minutes or until golden