

Pizza Recipe - To make 4 mini pizzas or 1 large pizza

Base	Tomato Sauce
225g (8oz) self-raising flour 55g (2oz) butter 7-8 teaspoons milk $\frac{1}{2}$ teaspoon salt	1 small tin tomatoes Pinch of salt & pepper 1 teaspoon sugar 1 dessertspoon tomato puree Pinch of oregano or mixed herbs
Add your choice of toppings	

Tomato Sauce

1. Cook all the ingredients together in the saucepan for 10 minutes

Base

1. Set the oven to 220°C (Gas Mark 7).
2. Rub the flour, salt and butter together until it looks like breadcrumbs.
3. Add the milk and stir into a dough
4. Cut the dough into four and roll out into 13cm (5 inch) circles.
5. Lay the dough circles on a greased baking sheet.

Finishing Off

1. Spread the tomato sauce over the dough circles
2. Add the toppings
3. Bake in the oven for 15 to 20 minutes, until the bases are golden brown.