

Mini Pizzas



Ingredients

For the pizza base

- 450g [self-raising flour](#)
- 75g/1oz unsalted [butter](#)
- 90ml whole [milk](#)

For the pizza topping

- Tomato passata
- Mozzarella cheese, grated
- Fresh basil
- Chopped onions
- Sweet pappers
- Sweetcorn
- Sliced mushrooms

How to cook me

1. Preheat the oven to 200C/400F/Gas 6, and place a baking sheet inside.
2. For the pizza base, mix together the flour and butter, gradually adding the milk to bind the mixture into a dough. (can use a food processor)
3. Lightly flour a clean kitchen surface, and take the dough and flatten into discs, approximately 1cm/½ inches thick.
4. For the pizza topping, spread the passata tomatoes onto the pizza bases, and the children add their choice of toppings.
5. Place the pizza onto the hot baking sheet and cook, in the oven, for 10 minutes, or until golden and cooked through.