

## RECIPE OF THE WEEK FOR ALL YEARS (OPTIONAL)

### Scone Based Pizza

#### Equipment

Mixing bowl  
Measuring jug  
Plastic spatula or butter knife  
Rolling pin  
Grater  
Baking tray



#### Dough Ingredients

250g self-raising flour  
50g butter or margarine  
150ml milk

#### Toppings

100g Cheese  
3 Tablespoon Tomato puree  
your choice to finish for example  
Mushrooms, Ham, Onions, Peppers,  
Pineapple, pepperoni.

#### Methods

1. Weigh your ingredients
2. Place the flour and butter in a bowl and rub together using your fingertips.
3. Using your spatula or butter knife you are going to gradually add the milk and stir until it all the flour is mixed in.
4. You can either use a rolling pin or press into shape using the palm of your hand. Do not make it too thin (approximately 1 cm). Remember to put a little flour on the table to prevent it from sticking.
5. Place it on a lined tray
6. Spread the tomato puree on the base leaving approx 1 cm around the edge. This is to prevent the tomato puree from burning/going black. This is because the tomato puree has a high sugar content which will cause it to change colour. It will not affect the taste too much if it changes colour, so do not worry.
7. Add the rest of your toppings in whichever order you choose, but make sure you finish with a little cheese on the top.
8. Try to make sure you cover most of the tomato puree with your toppings
9. Cook 160C or Gas 3-4
10. It will take approximately 30 minutes.

# ENJOY

