

Scone Based Pizza

Year 5 – Autumn Term



Ingredients

- 120g self raising flour
- 30g hard butter
- approx 3 teaspoons milk
- tomato puree
- 50g cheddar cheese
- dried oregano to sprinkle over
- optional toppings:

Ham, mushroom, sweetcorn and red pepper

Method

- 1 Oven temperature 200 Fan assisted oven and grease your baking tray
- 2 Weigh out & then sieve the flour into a bowl.
Measure out the butter and chop it into small pieces and then add to the flour.
- 3 Rub the flour and butter together using your finger tips
- 4 When they resemble bread crumbs, you may add the milk, in small amounts each time. Once it has all come together to form a dough do not add any more milk.
- 5 Sprinkle a small amount of flour onto your work surface and rub some onto your rolling pin too.
- 6 Roll out your dough to a circle shape. Stop when it is about 1cm thick.
- 7 Carefully place it on your greased baking tray.
- 8 Cover the pizza base with a generous coating of tomato puree, spread it around using the back of a teaspoon. Try not to go right up to the edge with the tomato puree.
- 9 Sprinkle the tomato puree with oregano.
- 10 Carefully grate your cheese, then sprinkle over your pizza.
- 11 If you would like to add toppings of your choice as extra.
- 12 Place in the oven and bake for 10-15 minutes, the edges of the pizza should be golden and risen.
- 13 Carefully remove from the oven and allow to cool.



Equipment



Hints and tips

As with making scones, don't knead the dough too much as it will make the pizza base very heavy and it won't rise.

You can add mozzarella cheese instead of cheddar for a different flavour.