

Scone Based Pizza Recipe

Per individual pizza you will need:

Base:

4ozs Self Raising Flour

1oz Margarine

50mls Milk

Topping:

Tomato Puree

Onion chopped and fried

Grated Cheese

Garnish (choose from):

Ham chopped

Mushrooms sliced

Sweetcorn

Peppers chopped

Pineapple pieces

Method: Pre-heat oven 200°C (190°C fan assisted) / Gas 6

1. Sieve flour into bowl
2. Rub margarine into flour
3. Bind together with milk (adding a little at a time)
4. Roll out into a round, approximately $\frac{1}{4}$ " thick with a "rim" around the edge
5. Cover with tomato puree
6. Sprinkle with onion
7. Sprinkle on grated cheese
8. Add toppings of choice
9. Place onto a greased baking sheet
10. Bake for 20-25 minutes