



Beverley Glock's Cheesy Pizza Recipe

Ingredients

For 4 small pizzas

150g Self Raising Flour (or half plain, half wholemeal)

Half a teaspoon of salt

25g Butter

30 ml (2 tablespoons) milk

1 x Egg

50g Parmesan or Cheddar Cheese (grated)

1 Large jar pizza topping or tomato pasata

1 Pack grated Mozzarella Cheese

Slice Tomatoes, Pepperoni, Ham, Sweet corn or other toppings

You will need

Weighing scales

Measuring jug

Rolling pin

Pastry brush

Large and small bowl

Sieve

Teaspoon

Tablespoon

Form

Baking tray

An adult

How to make Cheesy pizza

1. Wash your hands
2. **GET AN ADULT** to turn the oven onto 180 ° C/Gas Mark 5.
3. Weigh out the flour and salt, put the sieve over the large bowl and sift the ingredients into the bowl.
4. Weigh out the butter, put this into the large bowl and break this into small pieces with your hands. Then rub the butter into the flour mixture until it resembles bread crumbs. Add the grated Parmesan or cheddar cheese.
5. Break the eggs into the small bowl, ensuring you remove any eggshells. Measure out milk and add this to the eggs. Beat together with a fork until well mixed.
6. Pour the egg and milk mixture into the large bowl and mix well until it forms a dough. Add a little more milk to the mixture if too dry.
7. Place the dough on a lightly floured CLEAN surface. Split the dough into four equal sized pieces. Lightly flour the rolling pin and carefully roll out each of the pizza bases to a circle shape. Grease a baking tray and lay the bases on the tray. (If you put the toppings on before putting the bases on the tray they are very difficult to lift and tend to break.)
8. Place a tablespoonful of tomato base on each of the bases and add the toppings of your choice and finish with grated Mozzarella cheese.
9. **GET AN ADULT** to place the baking tray in the centre of the oven for 25 – 30 minutes (Aga Roasting Oven middle shelf for 15-20 minutes).



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