

Scone Based Pizza

Serves 4

Preparation Time 20mins

Cooking Time 20-30 minutes



Ingredients

Base

100g Vegetable Fat
500g Self-raising flour
2 tsp baking powder
1 tsp dry mustard
2-3 tbsp semi-skimmed milk

Topping

Tomato sauce/tomato puree
100g Grated cheese (or more)
Selection of sliced vegetables
Sliced cooked meats
Sliced tomatoes

Method

1. Preheat oven to 200c/gas mark 6
2. Place all dry ingredients for the base together in a bowl and rub in the fat to form breadcrumbs.
3. Add the milk gradually to the flour mix to form a soft dough.
4. Turn out onto a floured board and knead lightly.
5. Press the mixture into a baking sheet and top with the tomato sauce, a variety of toppings and grated cheese.
6. Bake in the oven for 20-30 mins until golden and bubbling.