

# Easy Mini Pizzas



This is the simplest recipe for pizza dough ever, and it works really well. No need to wait for it to rise either, which is always an advantage with hungry children around.

## Ingredients (for about 32 pizzas)

500g self raising flour (extra for dusting)

500g Greek yoghurt

Salt (optional)

Pizza topping or tomato puree

Mozzarella or Feta cheese

Ham, chorizo, peppers, olives etc

Mixing bowl

Rolling pin

Pastry cutters (or a tumbler)

Baking trays

Greaseproof paper

## Method

1. Mix together the flour and yoghurt in a mixing bowl (add salt if using). If it is too sticky to handle add an extra 50g of flour.
2. Tip out onto a well-floured surface. Knead for at least 5 minutes. It should start to feel quite elastic like "proper" pizza dough.
3. Using a floured rolling pin, roll out the dough to about half a centimetre thickness.
4. Line a baking tray (or two) with greaseproof paper.
5. Using a pastry cutter or a tumbler cut out the mini pizza bases and place them onto the baking tray.
6. Re-roll the remaining dough and cut out more pizza bases.
7. Spread a small amount of puree or pizza topping on each one, add cheese and toppings of choice. Put in a pre-heated oven at 200 for 12-14 minutes.
8. Allow to cool for a few minutes before letting the children eat them.

**NB** If you use feta cheese as a topping you don't need to add any salt to the dough. If you are using mozzarella or Cheddar then add a good teaspoon of salt to the dough mix.

The pizzas puff up quite a bit while cooking, so don't overload or the toppings slide off!

## Areas of learning and development

PSED Personal, social and emotional development

Math Mathematics