



Scone based pizza

Serves	4
Prep	10 minutes
Cooking	20 minutes

Ingredients

1 cup of plain flour
Pinch of salt
1 heaped tsp baking powder
2 tbsp soft spread
1 egg
3 tbsp milk
3 tbsp tomato puree

Topping

Peppers/onions/
mushrooms/bacon/
pepperoni/
Reduced fat grated cheese.

Method

1. Heat the oven to 220°C
2. Put the flour, salt and baking powder in a large bowl, add the spread and rub in until the mixture looks like breadcrumbs.
3. Mix the egg and milk together and add to the dry ingredients to make a soft dough.
4. Put onto floured surface and flatten with your hand to make a round shape. Put onto a non-stick baking tray and spread with the tomato puree. Add toppings of your choice and finish off with the grated cheese.
5. Bake for 20 minutes or until the cheese is golden brown.