



Pizza Base



Ingredients

- 350g flour
- 2 $\frac{3}{4}$ tsp baking powder
- 1 tsp salt
- 1 tbsp oil
- 170 ml water
- Additional toppings to make your pizza awesome!

Method

1. Heat the oven to 200°C/180°C fan/gas mark 6.
2. In a small bowl, mix the dry ingredients together.
3. Slowly, add the oil and 170ml water.
4. Gradually stir until it forms a ball (you may need to use your hands). It should be soft but not sticky. If your dough isn't the required consistency, what could you add?
5. Knead on a floured surface for 3-4 mins.
6. Carefully roll into 2 balls, then flatten out. Why don't you get creative and mould your dough into a shape which makes it totally unique?
7. Add your toppings and then bake on a baking sheet for around 15 minutes.

Awesome Pizza Recipe

Top It Off!

Choose 5 toppings and write them below. Don't forget to write an estimate of how much you will need! Write the weight or number on your recipe card.

My Awesome Pizza Recipe Card		Name:
Ingredient	Quantity	
Method		
<hr/>		
<hr/>		
<hr/>		
<hr/>		
<hr/>		
<hr/>		
<hr/>		