



Easy Cheesy Pizza

This recipe makes 2 large pizzas or 4 small 'personal' ones.

ingredients

directions

- 225g Strong White Bread Flour
- 2 tsp dried yeast
- 1 tsp granulated sugar
- 1/2 tsp salt
- 1 tbsp olive oil
- 175ml mixed milk and luke warm water

For the pizza sauce:

- 1/2 tin tomato soup
- 3 tbsp tomato puree
- 1 tbsp oregano

Toppings:

- 125g Mozzarella cheese
- Toppings of your choice

1. Pour the flour into a bowl.
2. Stir in the yeast, sugar and salt.
3. In a separate bowl, add the oil to the milk and water.
4. Make a well in the middle of the flour and pour in the liquids.
5. Bring together to form a dough.
6. On a floured surface, knead the dough for about 10 mins.
7. Cover the bowl and leave in a warm place to rise (about 30 mins or until it has doubled in size).
8. Once it has risen, divide the dough into two or four (depending on how many/how big you want your pizzas). Preheat your oven to 200°C.
9. Roll out each piece and place on a baking sheet, ready for the pizza sauce.

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The pizza toppings

1. Mix together half a tin of tomato soup, the tomato puree and dried oregano.
2. Spread the sauce over the pizzas, leaving a border around the edge.
3. Bake in the oven for 10 minutes.
4. Remove from the oven and sprinkle the cheese and pizza toppings of your choice over the top.
5. Return to the oven for another 10 minutes.



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Tasty topping ideas!

- A classic - pepperoni
- Chorizo
- Ham
- Bacon
- Sausages
- Meatballs
- Bolognaise
- Anchovies
- Onions
- Peppers
- Mushrooms
- Olives
- Pineapple
- Tomatoes
- And so many more...

What would you have on yours?