

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.