

PIZZA PINWHEELS

INGREDIENTS	OVEN
<p>200g SR flour *</p> <p>5ml baking powder</p> <p>50g marg</p> <p>Pinch mixed herbs</p> <p>Approx. 100ml milk</p> <p>15ml tomato topping</p> <p>50g cheese</p> <p>Any other appropriate filling eg mushroom, pepper, sweetcorn , bacon</p>	<p>Gas 6, 200° C</p> <p>*Some wholemeal flour could be used to help increase the fibre content</p>

METHOD

1. Set oven.
2. Sieve flour and baking powder into a bowl.
3. Rub in marg, add herbs and carefully add enough milk to make an elastic dough.
4. Knead lightly on a floured work surface and roll dough out into a rectangular shape approx. 25cm by 20cm.
5. Spread tomato puree onto dough ensuring it reaches the edges.
6. Sprinkle a **thin** layer of grated cheese and herbs on top. Arrange any other topping.
7. Roll dough into a neat and even sausage shape. Brush edges with water and seal gently with fingers
8. Using a sharp knife, cut into 2-3cm pieces and group together placed flat onto baking tray.
9. Cook in oven for 10-15 minutes.

