



SELFIE PIZZA

RECIPE



METHOD

For the scone base

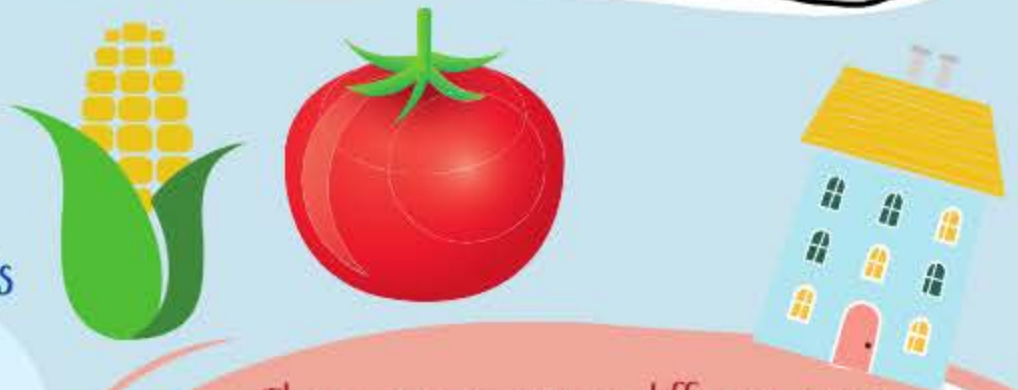
1. Rub the butter into the flour with your hands or a blender
2. Add the milk to bring together the dough
3. Mix in the grated cheese
4. Roll into a ball and then into the shape you want to fit your pan.

For the selfie

1. Top the cheesy scone based with tomato sauce or puree
2. Decorate with toppings to create your selfie

To cook:

1. Put your pizza in a preheated oven (at 180 degrees) for 20 minutes



There are so many different ways to make this recipe. It will work with different bases including pittas or wraps, and you can use tomato puree or chopped tomatoes for the sauce. Go crazy with your toppings too! Use whatever you have at home!

Scone base (for one)
 120g self raising flour
 30g butter
 4tbsp milk
 60g hard cheese (e.g. cheddar)

Pizza topping ideas

Pepper shapes	Sweetcorn
Onion rings	Spring onion
Olives	Spiralised vegetables
Ham stamps	Tinned tuna
Grated or sliced cheese	

