



# PIZZA NIGHT

## Ingredients

$\frac{3}{4}$  mug self-raising flour

$\frac{1}{2}$  mug greek yogurt

Tomato sauce (suggest bolognese smooth)

50 g cheese

Extra Toppings of choice - optional

Extra flour for dusting

### NOTES:

**Mug:** Standard sized mug: 250-300 ml, but exact size not too important

**Flour:** If using plain flour add

- $\frac{1}{2}$  teaspoon baking powder
- Small pinch salt

**Cheese:** grated or thin sliced mild cheddar or mozzarella

**Tomato:** Could be thin sliced tomato or jar of pizza topping or tin chopped tomatoes

**Toppings:** suggest one or two at most.

Better if toppings can be prepared / cut up beforehand

## Equipment

Medium bowl

Fork or spoons for mixing

Baking tray at least 20 cm across

Knife for cutting

Oven at 200 °C

## Preparation

1. Wash hands
2. Preheat oven to 200 °C.
3. In a bowl, mix the self-rising flour and yogurt until it comes together to form a ball.
4. Transfer the dough ball to a lightly floured work surface and use your hands to begin flattening and shaping the dough into about a 20 cm round. If at any point the dough begins to stick, sprinkle on a bit more flour.
5. Carefully transfer the dough to a lightly floured baking sheet.
6. Spread sauce THINLY and evenly across the dough, sprinkle on the cheese, and add any toppings
7. Bake for 20 minutes, until the cheese has melted and the crust has turned golden-brown.
8. Slice and serve.
9. Enjoy!

### NOTES:

There does need to be an adult present, as an oven is involved!

We have a short video to show better how to prepare.

We will go through each stage with scouts and they can check with us throughout