

This is the 'Easy Speedy Pizza Recipe'

from the book 'Cooking with Kids by Linda Collister.

We use this recipe for Pizza Bases or Delicious Pie Pastry

Ingredients

Dry	Wet
450g Plain flour	175ml plain yoghurt
1 teaspoon bicarb soda	175ml milk
1 teaspoon salt	
1 teaspoon of sugar	



Pizza

1. Preheat the oven to Gas Mark 5 or 200°C or 180° fan assisted
2. Mix together the dry ingredients in one bowl and the wet ingredients in another container. A jug works well.
3. Add the wet mixture to the dry until you get a nice dough, that's not too sticky.
4. Work/knead the dough for 1 minute on a flat surface lightly sprinkled with flour.
5. It should be enough dough to make 4 pizzas. Split into 4 equal pieces.
6. Add your chosen toppings. Tomato puree and mixed herbs makes a good first layer. Our favourite is ham and pineapple with cheese.
7. The pizzas will take about 15 minutes to cook. The base will be firm in the centre when cooked.

A Pizza Creation Cheese & bean pasty

Delicious Pies

Follow instructions 1-4 above

5. Split into 6 pieces and roll into circles.
6. Fill a semi-circle with your chosen filling, leaving a 3cm gap at the edge.
7. Fold over and pinch the joins together.
8. Before putting the pies in the oven: beat an egg or use some milk to brush over the top of your pies. This will help them go a nice golden colour. They do this at Greggs!
9. The pies will take about 15 minutes to cook. They will be crispy and golden when cooked.



Pies we have made:

Apple Pies - Add a little cinnamon and sugar in the dough and fill with apple sauce.

Cheese and bean pasties – add baked beans and grated cheese.

Steak and Potato pastie – fork mashed left over stew and used this for a filling.

I know this recipe works well with gluten free flour and I'm sure it would work well with dairy free alternatives, if needed too!