

Frying Pan Pizza

Ingredients:

- **1 packet bread mix**
- **2 spoons oil**
- **2 – 3 spoons of barbeque or tomato sauce or pesto**
- **50g grated cheese (2 handfuls)**
- **Optional: Ham, cooked chicken, veggies**



Method:

- 1. Put the flour mix in a bowl & make a well in the middle - pour 320ml lukewarm water in & stir together.**
- 2. Tip onto an oiled surface & rub a little oil on your hands. Knead for about 5 mins until smooth then let it rest on your worktop for 5 minutes whilst you tidy up.**
- 3. Roll your dough into a log shape and cut into 3 roughly equal size portions. Wrap 2 in clingfilm individually – if you are not cooking these, you can freeze them for up to a month or they will keep in the fridge until the next day.**
- 4. Roll into a circle roughly the same size as your frying pan – it shouldn't be too thick otherwise it won't cook quickly. If you don't have a rolling pin, use a large round bottle or press the dough into a circle shape.**
- 5. Heat your non-stick frying pan over a high heat. Put the grill on high.**
- 6. Carefully put your circle of dough in the pan and turn down the heat to medium.**
- 7. Cook the base for about 4 mins until golden brown – you can carefully check it's not burning after 2 minutes by using your spatula to lift the edge up. You should see bubbles under the top part of the dough as it cooks through.**
- 8. Spread your sauce or pesto on top of the pizza base, leaving a border around the edge with no sauce.**
- 9. Sprinkle over the cheese and then your other toppings if using. Don't add too much on the top or it won't be cooked through in the middle.**
- 10. Grill for 5 mins or until golden and bubbling, check it every couple of minutes.**