



Mini Pizzas

INGREDIENTS (Serves 4):

4 English muffins
1/4 cup tomato paste
1 cup grated cheese

Toppings: ham, pineapple, onion, mushrooms, sliced tomato, capsicum, etc.

EQUIPMENT:

oven tray	baking paper
spoon	measuring cups
sharp knives	cutting boards
oven mitts	tongs
strainer	

Put everything you need out on the bench or table.

Turn the oven on and heat to 210°C.
Line tray with baking paper.

Split muffins in half. Put muffins on lined oven tray. Spread the cut side with tomato paste. Sprinkle with a little cheese. Top muffins with toppings then extra grated cheese.

Cook for 15 minutes or until cheese is melted and golden brown.

NOTE: Mini Pizzas are best eaten while they are still hot.

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Pinwheel Pizzas

INGREDIENTS (Serves 4-5):

2 sheets puff pastry
3 tablespoons tomato paste
1/2 cup grated cheese

Toppings: ham, pineapple, onion, mushrooms, capsicum, sliced tomato, etc.

EQUIPMENT:

oven tray	oven mitts
sharp knife	cutting board
can opener	strainer
measuring cups and spoons	
spoon	tongs

Put everything you need out on the bench or table.

Turn the oven on and heat to 200°C.
Line oven tray with baking paper.

Spread tomato paste on each sheet of pastry, leaving about 2cm on one edge.

Sprinkle evenly with your choice of toppings, and then grated cheese.

Brush a little water onto clear edge, making sure you leave the 2cm without anything on it. (This will be used to hold the pinwheel together later.)

Starting at the opposite edge, roll up into a pinwheel, pressing to join.

Cut in half and then cut each half into 4 (or 5) equal slices

Place pinwheels on prepared oven tray.
Cook for 15 minutes or until cheese is melted and golden brown.

ANOTHER VARIATION:

Use 'bake at home' dinner rolls to make Pizza Torpedoes.

Cut in half lengthways. Prepare in the same way as the muffin pizzas.

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