



COOKING TOGETHER ...

EASY PIZZA DOUGH

Ingredients

750 g Soda bread flour or self-raising flour

$\frac{3}{4}$ block of margarine, softened

2 eggs

$\frac{1}{2}$ pint milk or butter milk

Utensils

Bowl

Dinner Knife

Flat Tray

Jug

Fork

Rolling pin *(If you don't have a rolling pin use a jar or a bottle)*

Method

Place the flour in a bowl, add the soft margarine.

Rub together with the tips of your fingers, make a well.

In a jug beat the eggs and milk together.

Add to the well, mix with the dinner knife, form a ball.

Cover with cling film and let it rest.

Flour your work surface, roll out, square, oval or round.

Now the fun starts:

Spread with tomato puree or a Dolmio Sauce and sprinkle with grated cheese.

Top with the filling of your choice – this could be ham, chicken, onions, peppers, mushrooms, sweetcorn – so many choices.



Send in your photographs to stclaresabbey@gmail.com