

# Two Step Dough Pizzas

1 cup of plain fat free Greek yoghurt, 1 cup of self-raising flour, 1 cup of tomato sauce, cheese to grate, basil leaves, cooked ham, pineapple

Before the children begin their work.....

Preheat the oven to 375F.

Line a baking sheet with greaseproof paper.

## Actions for Little Cooks on the Snack Team

1. Pour the yoghurt and flour into a bowl.
2. Stir until a ball forms, adding a little more flour if necessary.
3. Keep stirring with your hands in the bowl, then knead until smooth.
4. Sprinkle flour on a chopping board with a spoon.
5. Turn the dough out and knead some more.
6. Cut into four pieces.
7. Roll each piece out and cook for about 15 minutes until just beginning to brown.
8. Meanwhile chop up the ham and pineapple.
9. Grate the cheese and tear up the basil leaves.

- 10. Remove the pizza bases from the oven and allow to cool until they are safe to touch.**
- 11. Spread on the tomato sauce.**
- 12. Arrange the toppings as you wish.**
- 13. Bake for a few more minutes to melt the cheese.**
- 14. Enjoy!**