



Scone based pizza

Serves: 2

Time

1 hour 5 minutes



Ingredients

Ingredients for base

- 100g self-raising flour
- ½ teaspoon salt
- 1 teaspoon mixed dried herbs
- 25g sunflower spread (not very low fat)
- 2 tablespoons milk
- 2 tablespoons water

Ingredients for topping

- 1 teaspoon oil
- 1 medium onion, peeled and thinly sliced
- 50g mushrooms, washed and sliced
- 3 tomatoes, sliced
- 50g reduced-fat strong hard cheese, grated

Method

1. Heat oven to 200°C or gas mark 6.
2. Mix the flour, salt and herbs together.
3. Rub in the spread.
4. Stir in the milk and water and mix to a smooth dough. If it's too sticky add a bit more flour.
5. Roll out the dough to 1cm thick and place on a greased baking sheet.
6. Heat the oil and fry the onion until it's soft.
7. Add the mushrooms and cook for another 3-4 minutes.
8. Spread the onion and mushrooms on the pizza base and top with sliced tomato and grated cheese.
9. Bake for 30 minutes or until the crust is golden brown.
10. Serve with a green salad.