

# PIZZA OF THE IMAGINATION

## Ingredients

### Pizza dough

2 cups plain flour

2 tsp of baking powder

1 tsp of salt

2/3 cup of milk

¼ cup veg oil

2 Tbsp veg oil for brushing over the dough

### Topping

Use your imagination. Fresh herbs, potato, pumpkin, sweet potato, capsicum, spinach, rainbow chard, onion, seeds, cheese, seasonal produce.

### Method

Pre heat the oven 200c.

Measure the ingredients for the dough into a large mixing bowl. (Except for the oil for brushing)

Using a wooden spoon, stir vigorously until the mixture leaves the sides of the bowl and forms a ball.

Knead the dough 10 times in the bowl, until smooth.

Divide in half.

Lightly flour a clean, dry area on the workbench.

Using a rolling pin, roll each piece of dough into a rectangle, to fit on the oven tray. (you may need to lightly flour the rolling pin to stop the dough from sticking)

Brush the bases with oil and add the toppings you have chosen. Make sure you place the bases on the trays before you put on the toppings.

Place in oven and bake for approx 20 minutes.