

## Consumer Week 2021

### *Lockdown Chow-down*

#### Friday Kids' Kitchen – homemade scone base pizzas

##### Ingredients

For the base:

- 175 g self-raising flour
- 50g frozen grated butter. You don't have to freeze it but it makes it much easier to rub in and means you don't over work the mixture so it will be lovely and light
- 1tsp mustard
- ½ tsp salt
- 6- 8 tbsps. milk (you may need a little more)
- 50 g grated cheese

For the topping:

- Passata or tomato sauce
- grated cheese
- toppings of your choice

##### Instructions

- Place the flour in a bowl
- Mix in the grated frozen butter to form a breadcrumb consistency
- Add the salt, herbs & mustard and mix well
- Add the milk and stir to form a dough. Add more milk if needed
- Turn onto a floured surface. Don't knead the mixture or it will be tough (I tend to roll directly onto the parchment paper to make it easy)
- Roll into a circle and place on a baking tray lined with baking parchment
- Top with passata
- Add your chosen toppings
- Top with grated cheese and bake in the oven at 180C for around 20 minutes or until the cheese is golden and bubbling