

PIZZA MUFFINS

45 MINUTES TO MAKE
Makes 12



INGREDIENTS

- 1 ⅓ cups of plain flour (180g) and extra for rolling out.
- 7g dry yeast
- ¼ tsp caster sugar
- Pinch of salt
- 2 tbsp olive oil
- 2-3 cubes of Benji's Bites 'Tomato and Veg Sauce'
- 200g of grated mozzarella
- Toppings of your choice (we used tomato and pepperoni)



If you have any dough left, you can make a tasty pizza for lunch (like I did!)

TIP

RECIPE

1. Preheat the oven to 180c, and grease a 12 hole muffin tray.
2. Combine flour, yeast, sugar and salt in a bowl and mix together.
3. Create a 'well' in the center.
4. Whisk the oil and a ⅔ cup of warm water (160 ml) in a jug and pour into the 'well'.
5. Mix to form a soft, sticky dough. Turn dough onto a lightly floured surface and knead for 8-10 minutes.
6. Roll out the dough until 5mm thick and cut out 12 rounds using a 7cm cutter.



7. Line each hole with the dough and push up the sides of the tray.
8. Spread the tomato and veg sauce on the base, add cheese, your choice of toppings and more cheese.
9. Bake for 15-20 minutes until the bases are golden brown and the cheese has melted.
10. Cool in the tray for 5 minutes then transfer to a wire rack.