



Fun Pizza Faces

Ingredients

For the base:

- 200g plain flour
 - 250ml warm water
 - 1 tsp dried yeast
- (Alternatively, use shop-bought pizza bases, large or small.)

For the base topping:

- Tomato puree or pizza sauce
- Sprinkling of herbs such as oregano (optional)
- Grated cheese

Toppings for the facial features:

Sliced peppers, tomatoes, olives, ham or bacon pieces, pineapple, mushrooms, sweetcorn, baked beans, pepperoni, courgette, aubergine.

(Various different toppings can be used to create a variety of unique faces – be creative!)

Equipment

Baking trays, bowl, teaspoon, wooden spoon, knife, grater.

Method

1. Preheat your oven to 180°C/gas mark 4.

To make the dough:

2. Mix together the yeast and water.
3. Let the mixture rest in a warm place for approximately 8–10 minutes (or follow the instructions given on the yeast packet).
4. After this time, mix in the flour and knead the mixture until it forms a firm dough.
5. Sprinkle a clean surface with flour.
6. Roll the dough out into a large circle or divide the mixture into 3–4 smaller balls and roll into mini pizza bases.
7. Bake the dough for approximately 4–7 minutes (depending on the size of your bases).

For the topping:

8. Spread your tomato puree or pizza sauce onto the cooked bases.
9. Sprinkle the grated cheese on top.
10. Now, be creative by using a range of toppings to create your own unique pizza faces!
11. Put the finished pizza(s) back in the oven for 5–10 minutes.
12. Enjoy eating your deliciously unique fun pizza faces!