

Make your own Harvest flag pizza!



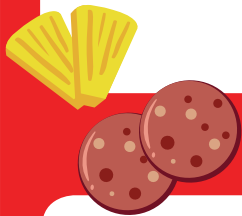
Ingredients:

For the pizza base:

350g plain flour
2 tsp baking powder
1 tsp salt
1 tbsp oil
170ml water

For the pizza topping:

6 tbsp tomato pizza sauce
Cheddar cheese, graded
Mixed herbs



Method:

1. Heat the oven to 180C/gas 6.
2. Scoop out enough flour to fill both of your hands when they are cupped together. How many grams of flour do you think you are holding?
3. Weigh the flour that you scooped out (hint: remember to check that the dial on the scales is pointing to zero before you begin). How close was your guess? How much more do you need to add in to make 350 grams?
4. Weigh the rest of the flour carefully: look at the scales carefully and work out where the dial will be when you reach 350 grams before you start spooning it in.
5. Mix together the flour, baking powder and salt in a mixing bowl.
6. Add the oil and water and stir until it forms a ball. Tip: If it's too stiff you can add a drop more water; it should be soft but not sticky!
7. Knead your dough on a floured surface and roll it out into a rectangular shape. You may choose to make 1 big pizza or 2 small ones.
8. Choose which seasonal toppings you would like to use and then carefully cut them into thin slices. How many different 2D shapes have you made? Can you name them all?
9. Arrange your toppings into colour piles for your flag design.
10. Place your pizza base onto a baking sheet. Spoon the pizza sauce into the middle and spread it all over the base. Arrange the toppings in colour order to make the pattern of the Union Flag – we've made one too to help!
11. Sprinkle your grated cheese on top and ask your teacher to put the pizza in the oven for 25 minutes.

