

Mini Pizzas

Ingredients

**7g sachet dried yeast
1 tsp sugar
3/4 cup hot water
2 cups plain flour
1/2 tsp salt**

Method

To make the crust - combine yeast and sugar in a small bowl, stir in water. Add to sifted flour and salt, mix to a firm dough.

Turn onto lightly floured surface, knead 10 minutes or until smooth and elastic. Divide mixture into balls about 4 cm in diameter. Place onto greased baking trays, press out into circles about 7 cm in diameter.

To make topping- spread each pizza base with tomato paste, top with toppings of your choice, sprinkle with cheese. Bake in moderately hot oven for 10 minutes or until crisp and golden brown. Serve immediately.

Topping Suggestions:

tomato paste, grated cheese, olives, tomato slices, smoked salmon, prawns, pineapple, anchovies, cabanossi, pepperoni, salami, ham, onion, capsicum, mushrooms, oregano, basil, artichokes