

# Pizza Clock



## Method

1. Preheat your oven 220°C (200 Fan)/gas mark 7
2. In a large mixing bowl, add the plain flour, the baking powder and the salt. Then slowly add in the water and oil. Mix this together with very clean hands until the dough starts to form a ball. If it's too sticky you can add a bit more flour!
3. Next, knead the dough on a clean floured board for 5 minutes. You should have enough dough to make two pizzas, so you can divide the dough into two balls.
4. Using a rolling pin, roll out each ball of dough into circles. You might need strong arms for this as the dough can be quite elastic. Keep rolling until you have a thin pizza base, about as thick as a coin. If you want a perfect circle for your pizza, you could ask a grown-up helper to help you cut around a plate.
5. Fold the circle of dough over the rolling pin and lift it on an oiled tray. You could use any leftover pizza dough to make a tiny hickory dickory mouse!
6. Spoon on the tomato sauce. Make sure the sauce is spread evenly by using the back of a spoon. Then sprinkle it with cheddar cheese.
7. Time to add the toppings! You can use whatever you fancy, but adding red and yellow peppers helps with colour as well as flavour!
8. To turn your pizza into a clock, you can add two clock hands cut from courgette, a big one and a little one. You can set the clock to whatever time you like. If you have number cutters, you can cut out clock numbers from the cheese slices, to add around the outside of the circle. If not, you could ask your grown-up helper to carefully cut out some for you.
9. Pop it in the oven for 15 minutes. Then ask your grown-up helper to take your pizza out of the oven, as the oven will be HOT HOT HOT. It's now read to eat!

## Ingredients

- 350g plain flour.
- 170ml warm water.
- 3 teaspoons of baking powder.
- 1 teaspoon of salt.
- 1 tablespoon olive oil.
- 1 jar of your favourite tomato pasta sauce.
- 250g cheddar cheese, half grated and half cut into slices.
- Half a courgette, cut into batons.
- A red pepper, cubed.
- A green pepper, cubed.
- Any of your favourite pizza toppings!