Pizza!!!

Pizza Base Ingredients:
200g self-raising flour (and a little extra for dusting)
200g natural yoghurt
This makes one large pizza, but if you want a smaller one (or a bigger one) just increase or decrease the amount of flour and yoghurt. Just make sure you use the same amount of each.

Topping suggestions:
Tomato puree
Granted cheese
You can add any ingredients you want to make your favourite pizza. This is a good time to use up any leftover meat or vegetables.

Equipment:
Oven
Baking Tray
Rolling pin (or a jar)
Mixing spoon
Spoon

Prep time: 10 minutes
Cooking time: approx. 20 minutes

Method
1. Preheat your oven to 220 degrees and put in the empty baking tray to heat up.
2. Put the flour and yoghurt into a bowl and mix together with a spoon. It will be quite wet at first but should start to come together and form a smooth dough. If it stays too wet, just add a little more flour.
3. Once the dough has come together, dust a little flour onto your work top and tip out the dough.
4. Using you hands knead the dough to make sure it's all mixed together and then roll it into a ball.
5. Add a bit of flour to the rolling pin and alittle more to the worktop. Then use the rolling pin to make the dough into a pizza base shape. Keep turning the dough and adding adding flour to the rolling pin and worktop to stop it from sticking.
5. Once your happy with the shape and thickness of the base (about ½ cm thick is ideal) carefully take out the baking tray from the oven and transfer the pizza base onto it.
6. Put the base into the oven for 10 minutes.
7. Take out the baking tray and flip over the pizza base. On the cooked side, squirt on some tomato puree and using a spoon cover the base with it. Add cheese and your chosen toppings. Return to the oven for another 10 minutes or until all the cheese has melted and the base is golden brown.
8. Remove from the oven and enjoy!