

# PIZZA IN A MUG

Mmm.....

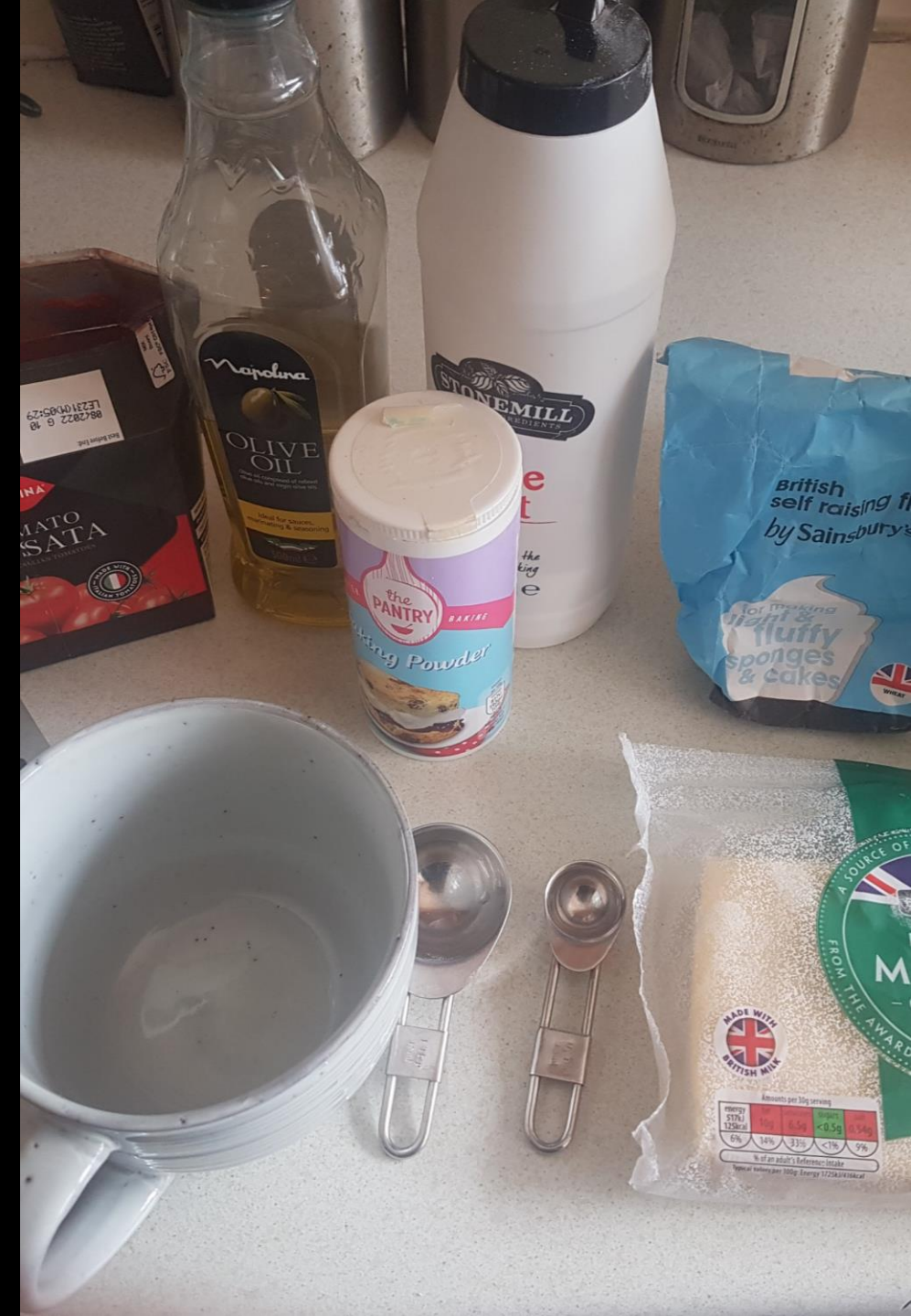


# Ingredients:

- Flour
- Milk
- Oil
- Baking Powder
- Tomato puree/Passata
- Salt
- Cheese
- Large cup
- Grater
- Measuring spoons
- Microwave
- Spoon

## OPTIONAL

- Peperoni/ Ham
- Dried Herbs





## STEP 1

- Place 4 x LEVEL Tablespoons of Flour into your Mug/Bowl.



## STEP 2

- ADD  $\frac{1}{4}$  Teaspoon of Baking Powder to the Flour in your Mug.



## STEP 3

- ADD A PINCH OF SALT TO THE FLOUR & BAKING POWDER AND THEN MIX WITH YOUR SPOON.





## STEP 4

- ADD 3 x Tablespoons of Milk & 1 x Tablespoon of Oil to the Flour mix.
- Then Mix into a dough with your spoon.



## STEP 5

- Smooth your dough in the Mug.



## STEP 6

- Next, ADD 1xTablespoon of Tomato puree or Passata to the surface of your dough & smooth.







## STEP 7

- Then, GRATE 2x Tablespoons of cheese.
- SPRINKLE cheese on top of your tomato/dough in your Mug.



## STEP 8

- OPTIONAL:
- ADD sliced Pepperoni or Ham/ and or Mixed Herbs.

## STEP 9

- CAREFULLY, place your Mug into the Microwave Oven.
- Turn on FULL POWER for 1 MINUTE depending of your Microwave.

CAUTION -PLEASE ASK PARENT TO HELP AS MUG PIZZA WITH BE VERY HOT!!





# STEP 10

- AND Finally.....
- ENJOY..... BUT BE CAREFUL AS IT WILL BE HOT!

