

## Flat bread Pizza Bases

### Ingredients:

200 grams self raising flour, plus extra for dusting

½ teaspoon baking powder

200 grams Greek yoghurt

### Method:

- Add all ingredients together into a bowl a mix with a spoon, then use your CLEAN hands to pat and bring the dough together.
- Dust your bench with flour and tip dough onto it.
- Knead your dough for a minute until it is well combined.
- Divide the dough and roll into small balls, making sure there is enough for everyone in the class.
- Roll out each ball with a rolling pin until nice a flat.
- Heat up a fry pan with olive oil and cook flat bread ON ONE SIDE ONLY.
- Place flat bread onto trays lined with baking paper (cook side of flat bread facing down.