**Scone based pizza**

150 g Self Raising Flour

½ level teaspoon salt

25 g hard margarine

1 egg

2 tablespoons of milk

1 tin of chopped tomatoes

100 g cheese

Ham, tuna, mushrooms, peppers, olives, (optional – whichever topping you prefer)

1. Light oven to 190⁰C. Grease a baking sheet.
2. Put the flour and salt in a bowl, rub in half of the margarine, add the egg and milk and mix to a soft dough. Roll out to a large circle.
3. Drain the tomatoes, grate the cheese. Peel and slice all vegetables/meat. Spread the tomatoes onto the base, sprinkle over the cheese and add any other topping.
4. Bake for about 20 – 25 minutes until the base is cooked.