

PIZZA BISCUITS

Cookery Principle: Biscuit Method

Ingredients:

1 c flour
2 tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ c shortening
 $\frac{1}{3}$ c + 4 tsp milk

Topping:

$\frac{1}{4}$ c mozzarella
 $\frac{1}{4}$ c cheddar
2 slices pepperoni
2 T green pepper
2-3 T pizza sauce

Equipment:

medium bowl
pastry blender
small measures
dry measures
liquid measure
metal spatula
fork
rolling pin
cookie cutter
muffin pan
grater
cutting board
paring knife
large plate

Method:

1. Preheat oven to 425°F; adjust oven racks (2 & 4); grease pan with spray oil.
2. Sift flour, then measure and combine with baking powder and salt in medium bowl.
3. Cut in shortening using a pastry blender until resembles oats.
4. Add milk and stir until dough forms a ball.
5. Turn dough onto floured counter and knead 6 - 8 times.
6. Roll dough to into a circle about 1 cm thick.
7. Dip cookie cutter in flour and cut dough straight down (as many as can fit). Roll each circle large enough so will fill up muffin cups. Re-roll dough and cut more circles (should get about 10 circles).
8. Press circles down into muffin cups and up the sides.
9. Put 5 ml sauce on dough in each muffin cup. Top with grated cheeses, pepperoni, and green pepper.
10. Bake for 15 minutes until golden and cheese is melted.