



## You will need:

200g flour

2 teaspoons baking powder

A pinch of salt

1 teaspoon dried herbs

1 tablespoon olive oil

120ml warm water

6 tablespoons tomato sauce

6 mini mozzarella balls

Extra olive oil for greasing

A baking tray
A large mixing bowl
A rolling pin
A circle cutter
(8-10cm diameter)



## Toadstool Pizza

These cheese and tomato Pizzas look just like toadstools.

This recipe is designed for adults to follow, but children can help too when you see a JOIN IN! Gruffalo paw.



## What to do:

1 Preheat the oven to 220°C/Gas Mark 7.



Dip a piece of kitchen paper in a little olive oil and grease the baking tray.



3 Put the flour, baking powder, salt and herbs in the large mixing bowl and stir.



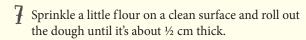
Make a little well in the middle and add the tablespoon of olive oil.



Pour in the water a little at a time and mix with a spoon until you have a soft dough.

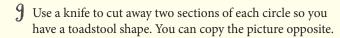


6 Use your hands to squash the dough into a ball and knead it for a minute or two.





**8** Use the circle cutter to press six circles out of the dough.



10 Cut the mozzarella balls into slices about ½ cm thick.



11 Lay the toadstool pizza bases on the baking tray, not too close together.



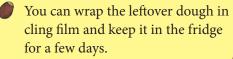
12 Put a tablespoon of tomato sauce on each pizza and spread it around with the back of the spoon. Leave the toadstool stump clean!



13 Dot the mozzarella slices over each toadstool.

14 Cook for 12-15 minutes.

## Tips, Tricks and Twists



How about adding something extra to your toadstool pizzas?

Try mushrooms, sweetcorn, ham, or anything else you can think of!





These recipes are just a taste of *Gruffalo Crumble and Other Recipes* – for more simple meals, healthy snacks and sweet treats, get your own copy of the fun-packed cookery book! With twenty-four delicious recipes from the deep dark wood, it's a great way to introduce Gruffalo fans to cooking and baking!