



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.

Makes
6
Pizzas

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)

What to do:

- 1 Preheat the oven to 220°C/Gas Mark 7.
- 2 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.
- 4 Make a little well in the middle and add the tablespoon of olive oil.
- 5 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.
- 7 Sprinkle a little flour on a clean surface and roll out the dough until it's about ½ cm thick.
- 8 Use the circle cutter to press six circles out of the dough.
- 9 Use a knife to cut away two sections of each circle so you have a toadstool shape. You can copy the picture opposite.
- 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

- You can wrap the leftover dough in cling film and keep it in the fridge for a few days.
- How about adding something extra to your toadstool pizzas? Try mushrooms, sweetcorn, ham, or anything else you can think of!



You shouldn't eat real toadstools - they're sometimes poisonous!



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!