# Cinnamon Pizza

(with yoghurt)

*Makes 2 medium-large pizzas*

**Ingredients**

**Base:**

* 2 cups self-raising flour
* 1 cup plain yoghurt
* 1 tbsp olive oil
* Pinch of salt

**Topping:**

* 2 tbsp butter (room temperature)
* ½ tbsp cinnamon
* ⅛ cup flour
* ¼ cup white sugar
* ¼ cup brown sugar
* ¼ tbsp butter, melted.

## **Equipment Needed**

* 2 baking trays
* Baking paper
* Mixing bowl
* Wooden spoon
* Clean tea towel
* Rolling pin

## *Note: use a little plain flour for dusting if dough is too sticky when kneading or rolling out.*

## **Method** **(pizza base)**

* Preheat the oven to 200 deg
* Line baking trays with baking paper.
* Combine the self-raising flour, yoghurt, olive oil and salt in the large mixing bowl.
* Mix well with the wooden spoon until it comes together.
* Turn the dough out onto the bench and knead with your hands for 5 mins.
* Set aside, cover with a clean tea towel, and allow the dough to rest for at least 5 minutes.
* When rested, divide the dough into 2 equal parts.
* Roll out thinly (in the shape of the tray)
* Place dough on trays.

## **Method (pizza topping)**

* In a medium-sized bowl, mix plain flour, sugar, brown sugar, 1 ½ teaspoons cinnamon, and 2 tablespoons of room-temperature butter until crumbly.
* Place dough on the pan and brush with ½ tablespoons of melted butter. Sprinkle the remaining cinnamon over the dough
* Spread crumble over pizza and bake for 10 minutes.
* Slice and serve

Don’t forget to clean up ☺