

# Pitta pizzas

By **Good Food**

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PREP: 10 MINS COOK: 10 MINS

EASY

SERVES 2

Kids will love this quick supper. Experiment with different toppings such as sweetcorn and ham

## Ingredients

- 8 mini wholewheat pitta breads
- 8 tsp sun-dried tomato purée
- Ham
- Cheese
- sweetcorn

## Method

1. Heat oven to 200C/180C fan/gas 6 and put a baking sheet inside to heat up. Spread each pitta with 1 tsp purée. Top with the tomatoes ham and cheddar.
2. Place on the hot sheet and bake for 10 mins until the pittas are crisp, the cheese has melted.

# Method

Watch recipe video

1. Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases. Using an electric [whisk](#) beat the butter and sugar together until pale and fluffy then whisk in the eggs one at a time, scraping down the sides of the bowl after each addition. Add the vanilla, flour and a pinch of salt, whisk until just combined then separate into a couple of bowls. Add a drop of chosen food colouring to each bowl mixture so you have different coloured caked mix. spoon different colours of mixture into the cupcake cases so mixed.
2. Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.
3. Once cool, mix icing sugar with a little water till a thick smooth consistency then spread a little on the top of each cupcake. Finish off by adding a large chocolate button for head and 2 small ones for ears