**Pizza**

**Ingredients:**

**Dough:**

250mL flour

7mL baking powder

1mL salt

30mL margarine

85mL milk

-----------------

2mL oil

**Sauce:**

25mL tomato sauce

1ml oregano

dash of garlic

**Toppings:**

Pepperoni

Onion

Mushrooms

Green pepper

Pineapple Mozzarella cheese

**Method:**

1. Preheat oven to 450**°**F
2. Sift flour, resift flour with baking powder and salt in a large bowl.
3. Cut in fat with a pastry blender until it resembles a coarse meal.
4. Add milk a little at a time, stirring lightly with a fork until the dry ingredients are moistened. Dough should come away from the sides of the bowl, but should not be sticky.
5. Put dough on a lightly floured breadboard and knead 8-10 times.
6. Divide dough into two pieces. One for each person.
7. Roll dough to 5mm and crimp edges.
8. Use a pastry brush and brush with 2mL oil on each pizza.
9. Combine ingredients for the sauce and spread evenly onto crust.

 10. Add toppings.

1. Bake for 15 minutes or until pizza is nicely browned and cheese is brown and bubbling.