PIZZA PINWHEELS \times 3 Triple recipe please

**Ingredients**

2 cups flour  
Pinch salt  
2/3 cup milk  
3 tablespoons tomato paste  
1 cup spinach, chopped  
1 teaspoon parsley  
4 teaspoons baking powder  
90 g butter, cubed  
Flour to dust  
1 cup cheese, grated  
1 cup red capsicum, chopped  
1 egg lightly beaten

**Method**

Preheat oven to 200 degrees. Line a tray with baking paper.

Rub the butter into the flour and salt until it resembles bread crumbs. Add the milk and mix lightly until the mixture forms a dough.

Turn the dough onto a lightly floured surface and knead for five minutes. If the dough is sticky sprinkle with a little more flour.

Roll the dough into a rectangle shape and spread over the tomato paste. Sprinkle with the cheese, spinach, capsicum and herbs.

Turn the rectangle so the long end is in front of you and roll up. Slice into rounds and place close together on the lined tray.

Brush with egg and bake for 25 minutes or until a skewer inserted into the centre comes out clean.