

PIZZA PINWHEELS x 3 Triple recipe please

Ingredients

2 cups flour

4 teaspoons baking powder

Pinch salt

90 g butter, cubed

2/3 cup milk

Flour to dust

3 tablespoons tomato paste

1 cup cheese, grated

1 cup spinach, chopped

~~1 cup red capsicum, chopped~~

1 teaspoon parsley

1 egg lightly beaten

Method

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

Rub the butter into the flour ^{baking powder} 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.

