

Pizza Pinwheels

- 2 cups flour
- pinch salt
- $\frac{1}{3}$ cup milk
- 3 tbs tomato paste
- 1 cup spinach, chopped finely
- 1 tsp parsley
- 4 tsp baking powder
- 90g butter, cubed
- 1 cup cheese, grated
- 1 egg, lightly beaten

- * Pre-heat oven to 200°C
- * Line a baking tray with ^{also baking powder} baking paper
- * Place butter and flour in a food processor until it resembles bread crumbs. Add salt then add milk a little at a time until the mixture forms a dough.
- * Turn the dough out onto a floured surface and divide into as many balls you need so that all children have a dough ball to roll out.
- * Roll the dough into rectangle shapes.
- * Spread tomato paste onto dough rectangle then sprinkle with chopped spinach, parsley and cheese.
- * With the long end of the rectangle facing you, roll dough up like a jam roll cake.
- * Slice your roll up into slices and place close together on ~~an~~ oven tray.
- * Brush with egg and bake for 25 mins or until golden.