



Mains

Pizza

Method

- In a large bowl, combine all ingredients and stir well until the dough begins to form a ball and pull away from sides of bowl.
- Knead dough by hand, while still in bowl, until smooth; then form a ball. Press dough out onto an oiled baking sheet to be transferred to the floured pizza stone, leaving a thicker edge to hold fillings in.
- Sprinkle with your favourite toppings and bake in your BBQ with the hood down for about 12 - 15 minutes or until cheese is bubbly and edges are golden brown.

Ingredients

- 2 cups all purpose flour
- 2 tsp. baking powder
- 1/2 tsp salt
- 2/3 cup milk
- 6 tbsp olive oil