Easy Scroll

Ingredients

- 1 1/2 cups self raising flour
- 1 cup greek yogurt
- 1/4-1/2 cup tomato passata
- 1 cup grated cheese
- pizza toppings as desired: pineapple pieces, ham or bacon pieces, sliced capsicum, mushrooms and/or olives

Method

- 1. Preheat oven to 190 degrees.
- 2. Combine flour and yoghurt and continue to mix until it comes together in a ball. Knead well on a floured bench.
- 3. Roll out to a large rectangle pizza shape. Spread passata across surface and top with cheese and preferred additions.
- 4. Starting from one long side, roll the dough up until it is in one long log. Slice in 2cm thick sections
- 5. Place slices flat on a lined baking tray and bake for10 minutes or until golden brown