PIZZA BISCUITS

Cookery Principle: Biscuit Method

**Ingredients:**
- 1 c flour
- 2 tsp baking powder
- \(\frac{1}{2}\) tsp salt
- \(\frac{1}{4}\) c shortening
- 1/3 c + 4 tsp milk

**Topping:**
- \(\frac{1}{4}\) c mozzarella
- \(\frac{1}{4}\) c cheddar
- 2 slices pepperoni
- 2 T green pepper
- 2-3 T pizza sauce

**Equipment:**
- medium bowl
- pastry blender
- small measures
- dry measures
- liquid measure
- metal spatula
- fork
- rolling pin
- cookie cutter
- muffin pan
- grater
- cutting board
- paring knife
- large plate
Method:
1. Preheat oven to 425°F; adjust oven racks (2 & 4); grease pan with spray oil.
2. Sift flour, then measure and combine with baking powder and salt in medium bowl.
3. Cut in shortening using a pastry blender until resembles oats.
4. Add milk and stir until dough forms a ball.
5. Turn dough onto floured counter and knead 6 - 8 times.
6. Roll dough to into a circle about 1 cm thick.
7. Dip cookie cutter in flour and cut dough straight down (as many as can fit). Roll each circle large enough so will fill up muffin cups. Re-roll dough and cut more circles (should get about 10 circles).
8. Press circles down into muffin cups and up the sides.
9. Put 5 ml sauce on dough in each muffin cup. Top with grated cheeses, pepperoni, and green pepper.
10. Bake for 15 minutes until golden and cheese is melted.