

# Fruit Pizza

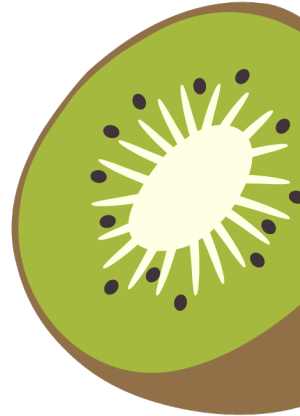
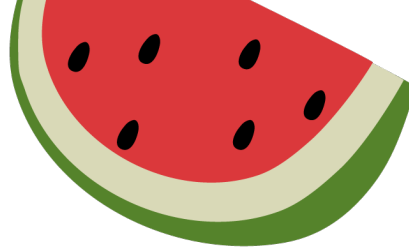
An easy no bake recipe for delicious and healthy breakfasts on the go. Great for when you are running late, or an afternoon snack.

## Ingredients

- Pack of ready roll puff pastry
- Jam
- Fresh Fruit
- Sprinkles of your choice:
  - *Nuts, seeds, mini-marshmallows, chocolate drops*

## Instructions

1. Grease your pizza tray if baking or frying pan if using hob method (a butter wrap is a good eco hack for this). Switch oven on to heat up, set to 200c.
2. Lay the pastry (pizza dough) on the tray/pan; if frying, place on a medium heat to cook underside.
3. Spread with pizza sauce (jam).
4. Add fruit toppings.
5. Sprinkle with toppings.
6. If using the frying pan method, once the bottom is cooked, pop under the grill until the pastry is golden and has puffed up. If using a traditional oven cook for 20 mins at 200c.



**GOOD  
GRUB  
CLUB!**

