

Air Fryer Pizza

Recipe based on Rebecca de Thample's Flash in the Pan Pizza recipe at www.abelandcole.org.uk



Ingredients

- 2 mugs of self-raising flour (or 2 mugs of plain white flour + 2 tsp baking powder)
- A good pinch of sea salt
- 6 tbsp olive oil
- 2/3 mug of lukewarm water
- Carton of passata
- Herbs (either dried or fresh from the garden)
- Salt and Pepper
- Grated cheese and/or mozzarella (or vegan alternative)
- Pizza toppings of your choice (leftovers are great for this)

Instructions

1. Tip the flour, baking powder, salt and olive oil into a large mixing bowl.
2. Warm the water so it's just about lukewarm, then pour it into the bowl of dry ingredients.
3. Fold everything together till the mixture starts to form a dough.
4. Gently knead the dough till it forms a smooth ball. Dust in a little more flour if needed.
5. Divide the dough into four individual pizzas or two larger sharing pizzas.
6. Place the dough ball on an air fryer liner and press down until smooth.
7. With the back of a spoon smooth the passata over the pizza base
8. Sprinkle with dried herbs, salt, and pepper.



9. Add the cheese/mozzarella then finish off with your toppings of choice, yes, even pineapple!
10. Slide the pizza (with liner) into the air fryer and cook for 10 minutes, until dough is cooked through and the cheese is golden and bubbly.
11. Serve with additional vegetables such as carrot or cucumber cut into sticks, or a side salad.



**GOOD
GRUB
CLUB!**