



Serves	8
Prep (min)	10
Cook (min)	15-20

PIZZA BISCUIT!

It looks savoury but it tastes sweet! Deep pan or thin pan, it's a winner either way. **Remember** to let a grown-up check every packet label for allergens (and traces of allergens) before you start.

Free from

Dairy
Egg
Gluten
Nuts
Peanut
Soya
Sesame
Shellfish
Fish

Ingredients

1 grown-up

The 'deep pan' biscuit base

100g Pure sunflower spread
50g caster sugar
170g Doves gluten-free plain flour
½ tsp gluten free baking powder

The 'pizza' topping

130g Whitworths icing sugar
4-6 tsp water
2-3 drops of yellow natural food colouring
Dr. Oetker Citrus Flavour Strands
4x glacé cherries (halved)

Method

1. Take one grown-up and put them in charge. Then using a large bowl mix together the Pure sunflower spread and sugar until light and fluffy. Next add the flour, baking powder and give it a quick stir. Then use your hands to form it into a large dough ball!
2. Lightly grease a baking sheet and place in a 7 inch round tin. Using your hands flatten the dough out to reach the edges of the tin. Now score deeply into the dough to make eight 'pizza' wedges and refrigerate for 15 minutes.
3. While your biscuit is chilling, preheat your oven to 190°C, gas mark 5. Bake your 'deep pan' biscuit for 15-20 minutes until light golden brown. Leave to cool in the tin before transferring to a wire rack to cool completely.
4. Make your 'pizza' topping by mixing the icing sugar with 4-6 teaspoons of water and a few drops of yellow food colouring. Then spread the icing over your pizza biscuit and dot a glacé cherry on top of each triangle wedge. Finally, scatter over some sprinkles and cut into eight wedges to complete your pizza biscuit. Mamma mia!

Tip: For a 'thin pan' base divide the biscuit base ingredients in half and bake for 10-12 minutes. Biscuits will keep in an airtight container for up to one week.

IMPORTANT INFORMATION

Even though we have made every effort to check all product ingredients are free from listed allergens, please always make sure to double check product labels before consuming. Product ingredients and manufacturing processes change frequently. Therefore Allergy Adventures® cannot be held responsible for any consequences that may arise from any information listed on this page.

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A world of serious fun