

Mini Pizza muffins

1. Preheat oven to 180 °C. Spray grease all over muffin pan sprinkle with flour



2. Measure and chop 50g Ham and ¼ Onion. Set aside.



3. Combine 1½cup flour, yeast sachet, ¼ teaspoon sugar, pinch of salt, 2 tablespoons oil, ½cup cold water and ½cup hot water in a large bowl.



4. Mix with a large spoon to form a sticky dough. Turn out on floured surface and knead for 8-10min until dough springs back to touch



5. Add more flour to the bench and roll dough to 5mm thick



6. Using a round cutter cut 12 rounds from dough, re-rolling and cutting trimmings if needed.



7. Line holes of prepared pan with dough rounds, pushing into pan to come ¾up side of each hole.



8. Spread pizza sauce over base and sides of pizza bases. Sprinkle with a little of the mozzarella



9. Add chopped salami & onion to each pizza base and top with remaining cheese. Sprinkle dried herbs on top



10. Bake for 15 to 20 minutes or until bases are golden and cheese is melted. Stand in pan for 5 minutes. Transfer to wire rack to cool