



Bake a Difference



Traditional Pizza Dough

Take a group of friends, add tea and coffee, fold in these yummy baked goods and a layer of fundraising, and mix well. That's your show-stopping recipe to help fund groundbreaking research and life saving support for people living with muscle-wasting conditions.

Bake a Difference Traditional Pizza Dough



Ingredients

- 400g White Flour
- 1 tsp Active Yeast
- ¼ tsp Sugar
- ½ tsp Ground Rock Salt
- 275ml Warm Water

Method

1. Mix the yeast and sugar into the water until it goes foamy.
2. Mix the salt into the flour and add the yeast mixture in, mix until a dough forms.
3. Turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside. You can leave the dough to rise if you like, but it's not essential for a thin crust.
4. Roll out the dough: If you've let the dough rise, give it a quick knead, then split into two/three balls. On a floured surface, roll out the dough into large rounds using a rolling pin. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto two floured baking sheets.
5. Add your toppings
6. Heat oven to 240C/fan 220C/gas 8. Bake for 8-10 mins until crisp.

Suggested Toppings

1. Sausage, chicken, pepperoni and BBQ sauce.
2. Caramelised onion, spinach and goats cheese.

**Be the secret ingredient that turns an ordinary
tea party into one that changes lives.**
www.muscular dystrophyuk.org/bake-a-difference