



Pizza Crumpets



Cooking Equipment needed:



Mixing bowl



Spoon



Knife or scissors (young children can tear basil, or chop soft veg

in a cup using safety scissors)



Baking tray





2 Crumpets



2 tablespoons of Passata





2 tablespoons of Ketchup





1/2 teaspoon of oregano





30 grams of cheese

Toppings of your choice e.g

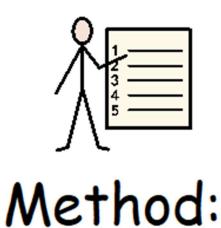


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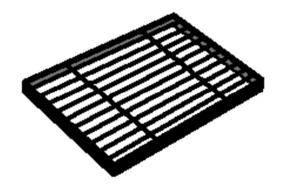




onions, mushrooms, peppers etc



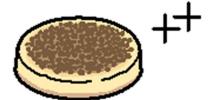




1. Heat the grill to high



2. Toast the

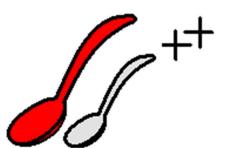


crumpets in the



toaster

2



3. Put 2 tablespoons



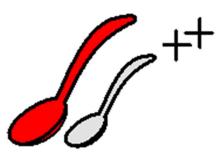
of passata into a



bowl

2

4. Put 2

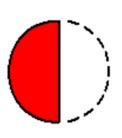


tablespoons of





Ketchup into a bowl



5. Put 1/2 a

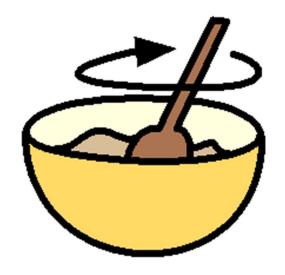




teaspoon of oregano



into a bowl



6. Mix the ingredients together



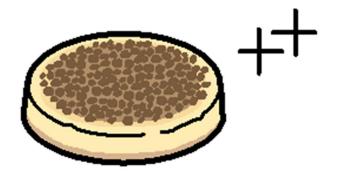
7. Chop your chosen



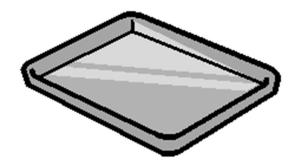
ingredients into



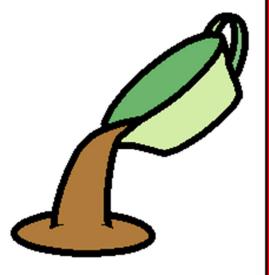
small pieces



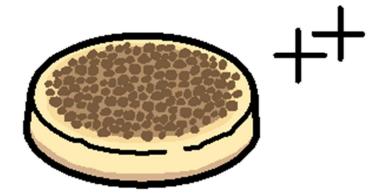
8. Put the crumpets onto a baking



tray

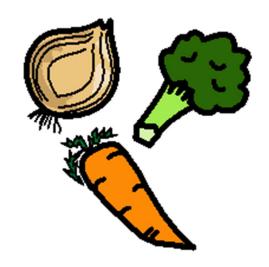


9. Spread the sauce



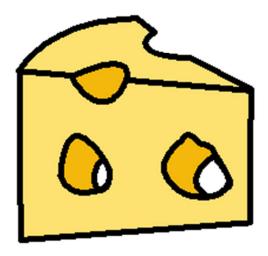
over the crumpets

10. Add your chosen



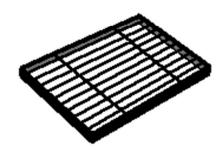
veg

and

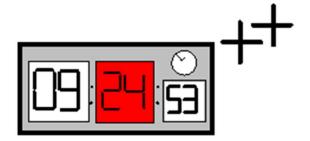


cheese

11. put under the



grill for 3 - 4



minutes



12. Leave to cool



a little and enjoy