

Puff Pastry Pizza

The easiest, quickest and tastiest treat ever! My kids had no idea it was made with puff pastry and not regular pizza dough. It is 1000 times better than frozen pizza!

What you need

- Puff Pastry
- Favourite Pizza Sauce
- Bacon/Ham
- Grated Cheese
- Pineapple



Directions

1. Preheat oven to 220°C. Lay pastry on a large flat baking tray, place a second tray on top and weight slightly. Bake for 10-12 minutes, remove from the oven and take off the top tray.
2. Spread pizza sauce over the pastry.
3. Add grated cheese, bacon or ham, pineapple and put some more grated cheese on top.
4. Reduce oven to 180°C and bake for 8-10 minutes or until base is cooked through and cheese is melted and golden on top.

Alternative

Use your favourite pizza toppings (I like pepperoni pizza)