



English muffin pizzas





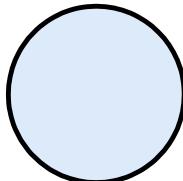
Equipment



1



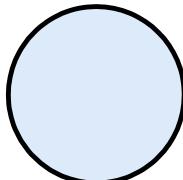
Baking tray



2



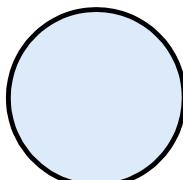
Greaseproof paper



3



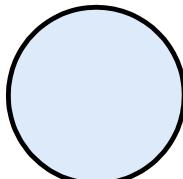
Grater



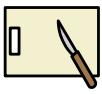
4



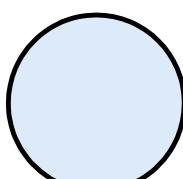
Can opener



5



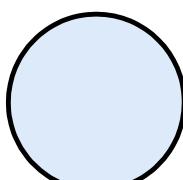
Chopping board



6



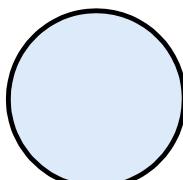
Bread knife



7



Scissors





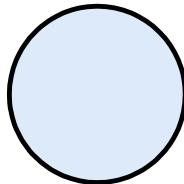
Equipment



8



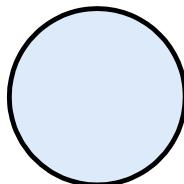
Tablespoon



9



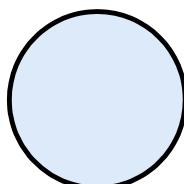
Teaspoon



10



Oven gloves

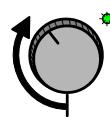




Method



1



200°C



Turn on the oven to 200 degrees or gas mark 6.

2



Line the baking tray with greaseproof paper.

3

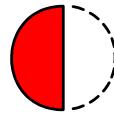


Carefully open the can of sweetcorn.

4



2



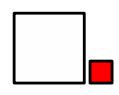
Cut 2 muffins in half.

5



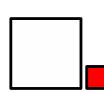
Place the muffins on the baking tray.

6



Cut the red pepper into small pieces.

7



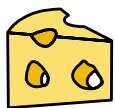
Snip the spring onions into small pieces.



Method

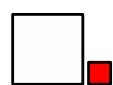


8



Grate the cheese.

9



Rip a handful of basil into small pieces.

10

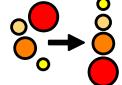


1



Add 1 tablespoon of tomato sauce on each muffin.

11



Arrange the pepper on each muffin.

12



1



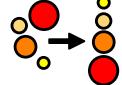
Add the spring onions and

1 teaspoon of



sweetcorn on each muffin.

13



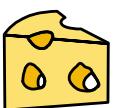
Arrange the basil on each muffin.



Method



14



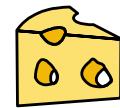
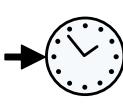
Sprinkle the cheese on each muffin.

15



Using oven gloves place the baking tray into the oven.

16

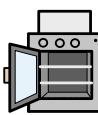
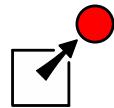


Cook for 10 minutes until the cheese bubbles



and browns.

17



Remove from the oven using the oven gloves.