

# Homemade Pizza Rolls!

These are the same concept as the cheese & bacon ones!

## Ingredients:

- 🥄 2 cups self raising flour
- 🥄 1 & 1/2 cups greek yogurt
- 🥄 4 tspns tomato paste
- 🥄 2 tspns minced garlic
- 🥄 1 tbspn mixed herbs
- 🥄 1/4 cup diced bacon
- 🥄 1/2 cup shredded cheese
- 🥄 1/4 cup reserved SR flour



## Method:

- 🔑 Pre-heat oven to 180 degrees
- 🔑 Add yogurt & flour to a bowl & mix
- 🔑 Add some of the reserved flour to your board or surface & add the dough
- 🔑 Knead dough for a few minutes
- 🔑 If dough is sticky, sprinkle with some extra flour
- 🔑 Once kneaded split dough into 4 even balls
- 🔑 Placed on a prepared baking tray with baking paper and slightly flatten
- 🔑 Make a well in each one, careful not to go all the way through
- 🔑 In a small bowl mix together the tomato paste, garlic & herbs
- 🔑 Add this mix into the "well"
- 🔑 Top each roll with bacon
- 🔑 Top each roll with cheese and press down as you add the cheese to further flatten the rolls
- 🔑 Into the oven for approx 25 minutes
- 🔑 Allow to slightly cool before eating!