

Dessert Pizza Kit with Nutella

All you need to make the best best dessert pizza you've ever had!

Instructions:

1. Lay a sheet of baking paper on an oven tray and spray with cooking oil.
2. Pour the pizza mix into a bowl and add 100ml of tepid water and 1/2 tablespoon of oil. Stir to make a thick paste.
3. Tip the base onto the prepared tray and spread into a 30cm wide circle with a spatula.
4. Spray cooking spray on a large piece of foil and use it to cover the tray, oil side down.
5. Leave in a warm place for 30 mins.
6. Pre heat the oven 20 mins before baking to 180c.
7. Remove the foil and prick the pizza base all over with a fork.
8. Bake for 20 mins.
9. Once baked, remove from the oven and leave to cool.
10. Once cooled, spread nutella all over the pizza base, leaving about half an inch at the edges for the crust.
11. Sprinkle with white chocolate chips, skittles and caramel chips. OR pour the caramel chips into a microwave safe bowl, microwave until melted and drizzle the caramel on top of the pizza. Enjoy!

Ingredients:

Pizza mix: brown rice flour, potato starch, chickpea flour, tapioca starch, maize flour, dried rice syrup, yeast, salt, thickener (xanthan gum), antioxidant (ascorbic acid)

Caramel chips: sugar, hydrogenated palm kernel oil, cocoa powder, natural and artificial flavours, artificial colours (fd&c) (15g)

White chocolate chips: sugar, cocoa fat, maltodextrin, SOY flour, rapeseed lecithin, pgpr (emulsifier), vanillin. May contain traces of MILK, PEANUTS, NUTS. (15g)

Nutella: sugar, palm oil, HAZELNUTS, skimmed MILK powder, fat reduced cocoa, emulsifier: lecithin's (SOY), vanillin. (15g)

Skittles: sugar, glucose syrup, palm fat, acids (citric acid, malic acid) (20g)

May negatively affect children's activity and power of concentration.

Thank you for your order! As a small business, we rely on reviews. If you enjoy your treats, please let us know on Instagram and TikTok @sprinklesmunch

Got leftovers? Use as topping for pancakes, waffles, cookies, ice cream and more...