



Lovely Ladybird Muffin Pizzas!

Cody would love these delicious snacks to share with all her creature companions!

Ingredients

6 bread muffins
300g cheddar cheese
1 packet of dried mixed herbs (optional)
1 tube tomato puree
200g black olives
(cherry tomatoes can be used as an alternative)

Equipment

Non-stick baking paper
Baking tray
Cheese grater
Small bowl
Knife
Teaspoon

Makes 12 Pizzas

Method

1. Preheat the oven to gas mark 4/180°C/fan 160°C.
2. Line a baking tray with non-stick baking paper.
3. Ask a grown-up to slice the six bread muffins in half to form twelve disk shapes.
4. Place the muffins in the oven until very lightly toasted, then remove.
5. Carefully grate the cheese into a small bowl.
6. Spread a heaped teaspoon of tomato puree over the toasted muffins.
7. Sprinkle the grated cheese evenly across all 12 muffins.
8. Cut the black olives (or tomatoes) in half and place them onto the pizza to make the ladybird spots.
9. Add a pinch of dried mixed herbs on each pizza for extra flavour!
10. Place carefully into the preheated oven for 10-15 minutes, until the cheese has melted and has turned slightly brown.
11. Remove from the oven and place straight onto a wire rack until cool.

These spotty delights can be enjoyed hot or cold so why not make some for your lunchboxes?