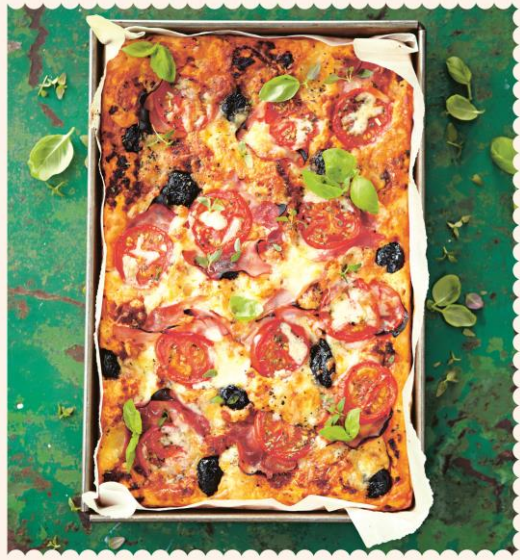


Pizza Cake



SERVES 4 (MORE IF IT'S FOR CHILDREN)

MAKING TIME

15 minutes

BAKING TIME

30–35 minutes

3 large eggs
110 ml olive oil
75 ml semi-skimmed milk
40 g full-fat cream cheese
200 g self-raising flour
1 tsp baking powder
85 g Cheddar, coarsely grated
3 tbsp sun-dried tomato paste
125 g mozzarella, roughly torn
handful of olives (optional)
ham (optional – you could use other toppings here as well)
2–3 tomatoes, sliced
a few fresh basil leaves or
1 tsp dried basil
salt and freshly ground black pepper

Miranda's variation

Try topping with ricotta, wild mushrooms and a sprinkling of thyme leaves instead.

1 Preheat the oven to 180°C (350°F/Gas 4) and line a shallow 20 x 30-cm tray bake tin with non-stick baking paper.

2 Whisk the eggs in an electric mixer at high speed for 2 minutes, then whisk in the oil, milk and cream cheese.

3 Use a metal spoon to fold in the flour, baking powder and grated cheese, reserving a little of the cheese for the topping.

4 Scrape the mixture into the prepared tin. Spread the sun-dried tomato paste over the top then top with the mozzarella and the olives, if using, and scatter over any additional toppings and the sliced tomatoes.

5 Sprinkle over the fresh or dried basil and season with salt and pepper. Bake on the top shelf of the preheated oven for 30–35 minutes until the cheese is golden and bubbling and a skewer inserted into the cake base comes out clean.