



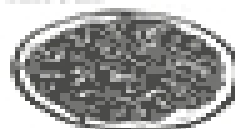
Presenting information

Read this recipe.

Speedy Pizza for Two

For the sauce: 1 onion, 1 small can tomatoes, 2 teaspoons tomato paste, a pinch of salt, a pinch of pepper. **For the dough:** 2/3 C self-raising flour, 3-4 tablespoons milk, 3 tablespoons butter, a pinch of salt. **For the topping:** 1/4 C grated cheese, 6 mushrooms.

- 1 To make the dough, put the flour, butter, and salt into a bowl and add the milk a little at a time, mixing well, until the dough is smooth.
- 2 First, turn on the oven to 425°F to warm up.
- 3 Cook the sauce mixture over a low heat for 15 minutes, stirring it from time to time.
- 4 Place the balls of dough on a greased baking tray, then spread the sauce evenly over each circle.
- 5 Divide the dough in half, and roll out each half into a ball.
- 6 Put the pizzas in the oven to cook for 15-20 minutes.
- 7 To make the sauce, chop the onion and mix it in a saucepan with the tomatoes, tomato paste, salt, and pepper.
- 8 Top the pizzas with sliced mushrooms and grated cheese.



The order of the instructions is wrong. Write them out here in the correct order.

- 1 _____
- 2 _____
- 3 _____
- 4 _____
- 5 _____
- 6 _____
- 7 _____
- 8 _____