

Pizza & Spinach Rolls

Ingredients:

- Flour - 1.5 cup
- Curd - 1/2 cup
- Baking Powder - 1 teaspoon
- Baking Soda - 1/4 teaspoon
- Salt - 1/2 teaspoon
- Oil/Butter - 2-3 tablespoon
- Sugar - 1 tablespoon

Stuffing:

- Spinach
 - Paneer
 - Salt
 - Black Pepper
- Or
- Pizza Sauce
 - Pizza cheese

Method:

- Make a soft dough of the ingredients using water.
- Save one tablespoon butter for kneading.
- Rest the dough for 30 mins.
- Roll the dough and spread the stuffing evenly.
- Roll it over, and cut small portions.
- Arrange in a greased tin, and bake in a preheated oven at 200 degrees for 30 mins.