

# Pizza sheet cake

Ingredients required for 4 persons

**Preparation time** 50 minutes

**Difficulty** medium

## Ingredients

300 g wheat flour  
100 g maize semolina  
1 TL baking powder  
3 tomatoes  
200 g heavy sour cream (20 %  
milkfat)  
200 g grated cheese  
3 eggs  
100 ml olive oil  
2 EL Mediterranean spice oil  
1 onion  
fresh basil  
salt and pepper



## Preparation

Finely chop the onion and mix with flour and baking powder in a bowl. Stir eggs, olive oil and heavy sour cream in another bowl, then add maize semolina, salt and pepper. Thoroughly mix the content of both bowls. Spread out the dough on a small baking tray with parchment paper and brush with a layer of Mediterranean spice oil. Cut tomatoes into thin slices and place on the dough. Scatter over with grated cheese. Bake in the preheated oven at 180 °C on the middle rack for around 30 minutes. Remove from the oven and garnish with fresh basil before serving.