Caramelized Onion Pizzas

**Ingredients:**

- 6 white or red onions
- Olive oil
- 600g plain flour
- 1 tablespoon salt
- 1 ½ cups warm water
- 1 cup grated cheese
- Pinch sugar
- 2 teaspoons yeast
- 1/3 cup olive oil

**Method:**

Peel and slice the onions thinly. Cook in a large fry pan over a low heat with a little oil until lightly golden. Season with salt and pepper. Set aside to cool.

In a large bowl mix water, sugar and yeast, leave for 20 mins or until foamy.

Mix into the flour and salt along with the olive oil.

Knead for 10 minutes and leave for half an hour to rise.

Once the dough has risen roll out into small rounds.

Top the rolled dough with caramelized onion and cheese.

Bake at 180 degrees until cooked.