

Cheese & Vegemite Scrolls!

Ingredients:

- 🍪 2 cups Self Raising Flour
- 🍪 1 tbspn Salt
- 🍪 50g Butter (cold)
- 🍪 3/4 cup Milk
- 🍪 3/4 cup Cheese
- 🍪 Extra flour for rolling/kneading

Method:

- 🍪 Pre heat oven to 180 deg
- 🍪 Line baking tray with baking paper
- 🍪 Sift flour into bowl
- 🍪 Add salt
- 🍪 Dice up butter and add to bowl
- 🍪 Rub butter through mix until it resembles a sort of breadcrumb
- 🍪 Slowly pour milk into bowl while stirring & mix well together
- 🍪 Flour bench and tip out mix
- 🍪 Knead for approx 3 minutes
- 🍪 Roll dough out to rectangle shape
- 🍪 Flatten out to about 30cm long
- 🍪 Spread vegemite onto dough
- 🍪 Sprinkle cheese onto dough
- 🍪 Carefully roll dough longways into tight roll
- 🍪 Cut into approx 10 sections
- 🍪 Spread out onto tray standing upright
- 🍪 Bake in oven for approx 15-20 mins

Note: Sprinkle EBBS for extra flavour

Note: You can use puff pastry for these but I find them a little oily myself.

Note: this will work for any filling, get creative!

