

Scrolls



Recipe from onehandedcooks.com.au

<p>Equipment:</p> <ul style="list-style-type: none"> • Baking tray • Baking paper • Sift • Bowl • Rolling pin • Knife • Brush 	<p>Ingredients:</p> <ul style="list-style-type: none"> • 2 cups self-raising flour • 30g butter, chopped • 3/4 cup milk • 3/4 cup grated tasty cheese • Extra milk, to glaze • Filling e.g. parsley, chives, tomato, feta etc
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What to do:

1. Preheat oven to 200°C. Line a baking tray with baking paper.
2. Sift flour into a bowl. Using fingertips, rub the butter into flour until you have a fine breadcrumb consistency. Add the milk and knead until a soft dough forms.
3. Roll out to a 30cm x 20cm rectangle. Spread filling over the dough and then sprinkle the cheese. Roll up firmly and place onto chopping board seam side down.
4. Using a clean knife, cut into top of dough at 2-3cm intervals. Brush with milk. Bake for 20 to 25 minutes or until golden.

NOTE: There are many different fillings you can put into these scrolls e.g. apple and cinnamon, vegemite and cheese (be imaginative).