

CHEESE AND VEGEMITE SCROLLS

Vegemite & Cheese make an excellent combination, show off your baking skills with this easy recipe!

EASY	30 MINS	20 MINS	10

Ingredients

- 3 cups SR flour
- pinch of salt
- 50g butter
- 375ml milk
- 1 - 2 tablespoons Vegemite
- 200g grated Bega Tasty Cheese

Instructions

1. Sift flour and salt into a bowl then rub through butter. Stir in enough milk to make a soft dough.
2. Knead gently on a lightly floured surface, and then roll to form a 40 cm x 25 cm rectangle.
3. Spread the Vegemite over the dough then sprinkle over 3/4 of the cheese. Roll up along the long side to enclose the cheese.
4. Cut 10 x 4cm pieces from the roll and place close together, cut side up on a greased baking tray.
5. Sprinkle with the remaining cheese and bake in a hot oven at 220°C for 15-20 minutes or until cooked and golden.