

RECIPE

Cheesymite scrolls

Mini cheesy, vegemite scrolls in a lunchbox? Yes please! Complete this school lunch with dried fruit and cucumber sticks.

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10 mins preparation 20 mins cooking Makes 16



INGREDIENTS

Cheesymite scrolls

2 cup self-raising flour

30 gram butter, chopped

3/4 cup grated tasty cheese

1 cup milk

2 tablespoon Vegemite

To serve

dried apple slices

dried apricots

cucumber sticks

apple

METHOD

Cheesymite scrolls

- 1 Preheat oven to 200°C. Lightly grease an oven tray.
- 2 Sift flour into a bowl. Using fingertips, rub in butter, then stir in ¼ cup cheese.
- 3 Make a well in the centre of the flour mixture. Pour in milk, then using a bread and butter knife, mix quickly to a soft, sticky dough.
- 4 Turn out onto a lightly floured board. Knead gently, then press out to a rectangle about 5mm thick, long side facing you.
- 5 Using a spatula, spread Vegemite completely over dough. Sprinkle evenly with remaining cheese.
- 6 Roll dough up like a Swiss roll. Chop into 1.5cm slices. Arrange cut-side up on tray in a circle or other shape, slightly overlapping.
- 7 Bake for 15-20 minutes until golden and base sounds hollow when tapped. Cool slightly before serving.

To serve

- 8 Serve in lunchboxes with dried apple slices, dried apricots, cucumber sticks and an apple.