

Vegemite and Cheese Scrolls

Bialik College Kitchen Garden Program



Ingredients:

- 1 cup Self Raising Flour
- 1 cup Greek Yoghurt
- 1 cup cheddar or tasty cheese, grated

Equipment:

- metric measuring cups and spoons
- large mixing bowls
- wooden spoon
- chopping board
- cook's knife
- grater
- rolling pin
- baking tray
- baking paper

Method:

1. Preheat oven to 190C and line a baking tray with baking paper.
2. In a large mixing bowl, combine flour and Greek Yoghurt until it comes together to form a ball. If the dough is too sticky, add a little extra flour.
3. Tip dough out onto a lightly floured surface and knead for 5 minutes or until dough feels soft and stretchy.
4. Using a floured rolling pin, roll dough out into a rectangle (approximately 30 x 20cm).
5. Spread vegemite over the dough and then top with grated cheese.
6. Roll the dough up as tightly as possible horizontally, so that you create a long sausage shape.
7. Slice in to 16 pieces and arrange on the baking tray, cut side up, approximately 2cms apart.
8. Bake for 10-15 minutes or until lightly golden.