

Cheesy Vegemite Scrolls

Ingredients:

30g butter

2 cups self-raising flour

$\frac{3}{4}$ cup milk

1 Tbsp Vegemite

$\frac{3}{4}$ cup grated tasty cheese

Extra milk, to brush

$\frac{1}{4}$ cup grated tasty cheese, for topping



Method:

Preheat oven to 200C.

In a bowl, using your fingers rub butter into sifted self-raising flour until mixture resembles breadcrumbs. Make a well in centre. Add $\frac{3}{4}$ cup milk. Stir with a butter knife until mixture forms a soft dough, adding extra milk if necessary. Turn onto a lightly floured surface and knead gently until smooth (don't over-knead).

Roll out dough to form a 20cm x 30cm rectangle. Spread Vegemite over dough, leaving a 1cm strip along 1 long side. Sprinkle over $\frac{3}{4}$ cup grated tasty cheese. Roll up firmly from long side. Trim ends. Cut into 8 x 2.5cm thick slices. Place 3cm apart onto 2 baking paper-lined baking trays. Brush with extra milk. Sprinkle with $\frac{1}{4}$ cup grated cheese. Bake for 20 minutes or until golden. Cool and store in an airtight container for up to 2 days.