



25 mins



makes
20

MARMITE CHEESE SCROLLS

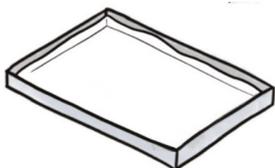
- DOUGH -

- 3 cups Edmonds standard flour
- 1/4 tsp salt
- 4 1/2 tsp Edmonds baking powder
- 50 g butter
- 1-1 1/2 cups milk

- FILLING -

- 2 tbsp melted butter
- 2-3 tbsp Marmite
- 3/4 cup grated cheese

1.



Preheat oven to 200°C.
Grease or line a baking tray.

2.



Sift flour, baking powder and
salt into a bowl.

3.



Rub in butter with fingertips
until all looks like fine
breadcrumbs. Add milk.

4.



Quickly mix with a rounded knife
to a soft dough. Transfer to a
floured boards.

5.



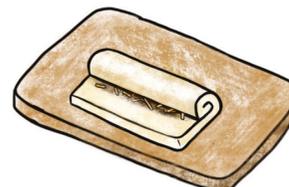
Roll dough into a 30 cm square.
Brush with melted butter.

6.



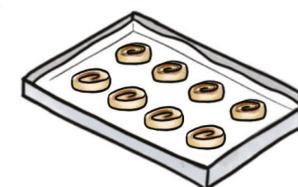
Smear on Marmite. Top with
grated cheese. Leave a bare strip
along one edge.

7.



Roll into a log, finishing at the
bare edge. Press to a seal. Cut
into 20 slices.

8.



Put on tray, cut side down.
Bake for 12 minutes until golden.
Cool on wire rack.