



25 mins



makes  
20

# MARMITE CHEESE SCROLLS

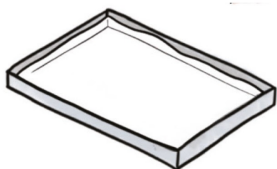
## - DOUGH -

- 3 cups Edmonds standard flour
- 4 1/2 tsp Edmonds baking powder
- 1/4 tsp salt
- 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.



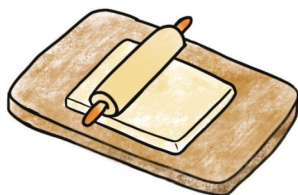
Rub in butter with fingertips  
until all looks like fine  
breadcrumbs. Add milk.

4.



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

5.



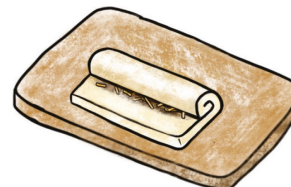
Roll dough into a 30 cm square.  
Brush with melted butter.

6.



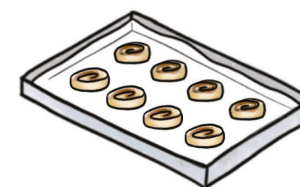
Smear on Marmite. Top with  
grated cheese. Leave a bare strip  
along one edge.

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.