

Savoury Scrolls

Serves: 8

Preparation time: 15 minutes

Recipe source: Various

Cooking time: 25 minutes

Ingredients:

2 cups self-raising flour

30g butter, chopped

3/4 cup milk

Filling:

2 tablespoons pizza sauce

bacon, chopped

pineapple, chopped

3/4 cup tasty cheese, grated

Extra milk, to glaze

What to do:

1. Preheat oven to 200°C/180°C fan forced.
2. Line a baking tray with baking paper.
3. Sift flour into a bowl.
4. Using fingertips, rub the butter into flour until you have a fine breadcrumb consistency.
5. Add the milk and mix with a knife until combined.
6. Knead gently until a soft dough forms.
7. Roll out to a 30cm x 20cm rectangle.
8. Spread pizza sauce over the dough, top with bacon and pineapple and then sprinkle the cheese.
9. Roll up firmly and place onto tray seam side down.
10. Brush with milk.
11. Using clean scissors, cut into top of dough at 3cm intervals (don't cut all the way through)
... alternatively, cut all the way through and place pieces on baking tray individually.
12. Bake for 20 to 25 minutes or until golden.

Notes:

- Don't overmix dough as this will produce tough scrolls.
- For the vegetarian alternative used in class replace the bacon with chopped tomato, capsicum, spinach and basil.
- For a sweet alternative, try a Butterscotch filling:
75g butter, chopped
1/2 cup brown sugar
1 tbsp cinnamon