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Ingredients – serves 6

- 2 ¼ cups (250g) self-raising flour
- 30g cold butter, chopped
- Salt & pepper to taste
- 1 cup (250ml) milk
- Vegemite or Tomato pasta or pasta sauce to taste
- ½ cup (55g) grated cheese

Preparation method

Prep: **12 mins** | Cook: **15 mins**

1. Preheat oven to 200 degrees C. Grease a medium sized biscuit tray. Process flour, butter and seasonings in a food processor - or rub the butter into the flour with your fingers - until mixture resembles fresh breadcrumbs. Add milk and mix until just combined. Tip dough out onto a lightly floured bench top and roll into a 30 x 45cm rectangle.
2. Spread generously with Vegemite or pasta sauce and top with the grated cheese. Roll in to a log shape and cut into 2cm slices and food place side by side onto a greased or lined oven tray.
3. Bake for 15-18 minutes, or until golden. Serve warm or at room temperature