

## Vegemite Scrolls

### Ingredients:

#### Dough:

400gms Greek yoghurt

400gms Self-raising flour, plus extra for dusting

2 teaspoons (tsp) baking powder

#### Filling:

Vegemite

butter

½ cup shredded cheese

#### Method:

- Preheat oven to 180 degrees. Line 2 baking trays with baking paper and set aside.
- Add all ingredients into a bowl and mix with a spoon, then use your CLEAN hands to pat and bring the dough together.
- Dust your bench with flour and tip dough onto it.
- Knead your dough for a minute until it is well combined.
- Split dough in half. Roll out each half until really thin (make sure bench and rolling pin are floured).
- Spread butter and then vegemite over dough and sprinkle over cheese. Roll the dough up tightly into a log. Cut the roll into small pieces and place on oven tray swirl side up. Bake for 15minutes or until golden.
- serve onto 4 plates.