

ingredients

Scrolls

- 11/2 cups self raising flour
- 1 cup greek yoghurt

Fillling

- Vegemite (to your taste)
- 3/4 cup Shredded cheese

method

- 1. Pre-heat the oven to 180C fan forced.
- 2. Line a baking tray with non stick baking paper.
- 3. In a bowl mix together the Greek yoghurt and self raising flour, add more flour if the mixture is sticky.
- 4.On a clean bench sprinkle some extra flour, tip out the mixture and knead lightly.
- 5. Roll out the dough into a rectangle approx 30cmx20cm.
- 6. Spread the dough with Vegemite (your choice how much!) and then top with the grated cheese.
- 7. using one long side of the dough, roll it into a log.
- 8. Cut the log into pieces and place onto the backing tray.
- 9. Bake in the oven for 15 mins or until lightly browned and cheese is melted.

These are a great snack or for the lunchbox You can also use this dough to make pizza bases!

Makes 16 scrolls