

Today, Archie is
making
Cheesy-mite scrolls



Ingredients (12 scrolls):

- 2 cups self-raising flour
- 1 tsp white sugar
- 100 g cold butter
- ½ cup Edam grated cheese (add to dough)
- 1 cup of Edam grated cheese (for filling and topping)
- ⅔ cup milk of your choice
- Marmite



This cheesy, savoury scroll is a favourite snack in both Australia and New Zealand! In Australia, people often make it with Vegemite, while in New Zealand, Marmite is the go-to spread. Both versions use the same idea: soft, warm dough rolled up with a salty spread and melty cheese. It's quick to bake, fun to make, and perfect for sharing with family.



Instructions:

- Preheat your oven to 200°C (fan bake) and grease a muffin tin or line it with paper cases.
- Place the flour, sugar, and butter into a food processor. Season with a little salt and pepper, then pulse until the mixture looks like fine breadcrumbs.
- Add ½ cup of grated cheese and pulse 1-2 times to lightly chop the cheese through the mix.
- Transfer the mixture to a large bowl, add the milk, and use your hands to bring the dough together until soft.
- Lightly dust your bench with flour, then roll out the dough into a large rectangle, about ½ cm thick.
- Spread an even layer of Marmite over the dough, leaving a 1 cm border along the top edge.
- Sprinkle the remaining cheese evenly over the spread.
- Roll up the dough tightly from the long side to form a log, then trim the ends.
- Cut the log into 12 even pieces and nestle each scroll into the muffin tin, cut side up.
- Bake for 15-20 minutes, or until golden brown and the cheese is bubbling.
- Cool slightly before transferring to a rack. Enjoy them warm, or store in an airtight container for up to 4 days.