



## Cheesy Herb Scrolls

<b><i>What to collect</i></b>	
<b>Ingredients</b>	<b>Equipment</b>
3 cups self raising flour	chopping board
pinch of salt	knife
50g cold butter	grater
200g grated cheddar cheese	metric measuring cups/spoons
3 tablespoons finely chopped herbs	
milk	

## ***What to do***

1. Preheat oven to 220C.
2. Sift flour and salt into a bowl and then rub in the butter.
3. Stir in enough milk to make a soft dough.
4. Knead gently on a lightly floured surface and then roll out to form a 40x25cm rectangle.
5. Sprinkle chopped herbs and over the dough, then sprinkle over  $\frac{3}{4}$  of the cheese.
6. Roll up from the long side to enclose.
7. Cut 10 x 4cm slices from roll and place close together, cut side up on a lined tray.
8. Sprinkle with remaining cheese and bake for 15-20 minutes or until golden.