**Cheese Vegemite Scrolls**

**Ingredients**

* 3 cups self-raising flour
* ½ teaspoon of salt
* 80g butter cut into 1cm cubes
* 375ml milk
* 1-2 tablespoons vegemite
* 200g grated cheese

**Method**

**Step 1.** Preheat oven to 220°C.Line a baking tray with baking paper.

**Step 2.** Sift flour and salt into a large mixing bowl.

**Step 3.** Make a well in the centre of the flour mixture.

**Step 4.** Use your fingertips to rub the butter through the flour until it resemble breadcrumbs.

**Step 5.** Pour in enough milk to form a soft dough.

**Step 6.** Place dough on a lightly floured bench and gently knead.

**Step 7.** Use a rolling pin to form a rectangle 40cm x25cm.

**Step 8.** Carefully spread the vegemite over the dough.

**Step 9.** Sprinkle ¾ of the grated cheese over the dough.

**Step 10.** Carefully roll the dough up along the long side of the dough to form a roll.

**Step 11.** Use a sharp knife to cut 10 pieces that are 4cm wide.

**Step 12.**Place the pieces very closely together on the lined baking tray. Sprinkle over the remaining cheese.

**Step 13.** Place into the hot oven for 15 to 20 minutes or until cooked and golden.