

# Savory/Sweet Scrolls

## Dough Ingredients:

800 g of plain flour  
500 ml of milk  
1 tablespoon dry yeast  
100 ml oil  
1 tablespoon sugar  
1 teaspoon salt

## Filling Ingredients:

300g Roasted pumpkin, 100g fetta.  
2 cups stewed apple, 2 teaspoons cinnamon.  
¼ cup brown sugar, 2 teaspoons cinnamon, and 70g butter, softened  
Cheese and herbs.  
Basil pesto and cheese.  
Parmesan and sundried tomatoes  
Grated cheese and vegemite.

## Method:

1. Pre-heat oven to 180°C
2. In a jug, dissolve yeast and sugar in lukewarm milk. Add the oil and mix.
3. Measure the flour and salt into a large bowl.
4. Pour about half the liquid into the flour mix and mix well.
5. Slowly incorporate the remaining liquid until it is doughy.
6. Cover and allow to rest for about 45 minutes until it has doubled in size.
7. On a well-floured surface, lightly knead it and then divide into two pieces
8. Roll out each piece of dough and fill with your choice of filling.
9. Roll up the dough with the filling and place on a non-stick baking tray.
10. Score into triangles and brush with an egg and milk wash.
11. Sprinkle savory scrolls with sesame seeds.
12. Bake for 35 to 40 minutes or until golden brown.