

SWEET CHILLI, HAM & CREAM CHEESE SCROLLS

from @Kittys_Kitchen_

INGREDIENTS:

- 2 cups flour
- 250g tasty cheese (grated 3 cups)
- 1 tablespoon paprika
- 4 teaspoons baking powder
- 1 cup milk
- Generous pinch of salt
- 12 slices of shaved ham (or spinach to make vegetarian)
- 4 tablespoons cream cheese
- 1/4 cup sweet chilli sauce



INSTRUCTIONS:

1. Preheat oven to 200 degrees.
2. Grab a large bowl and place a sieve on top. Add the flour, baking powder, salt and paprika. Sieve it through.
3. Now add the grated cheese and milk. Stir until well combined. The mixture should be quite wet and sticky.
4. Grab a chopping board and dust it with flour. Divide the mixture into 4. Create 4 rectangular shapes and place onto the chopping board.
5. Brush sweet chilli sauce all over. Now add 3 slices of shaved ham (or spinach) to each scroll. The ham should be slightly overlapping each other.
6. Place a tablespoon of cream cheese at the bottom of the scroll then start rolling it over, starting from the cream cheese end. Keep rolling until you have a perfect scroll. Brush some more sweet chilli all over the top.
7. Place the scrolls onto a lined baking tray then pop into the oven for about 20-25 minutes.
8. Enjoy!