5 Ingredient Chocolatey Scrolls

INTERMEDIATE • 50 MINS

The secret to these tender little 5 ingredient scrolls – Greek yoghurt! Simply mix, roll, spread generously with a chocolatey honey mixture and bake. The hardest part? Saving a couple for yourself!



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Intermediate	20 mins	25-30 mins	12

Ingredients

- 3 cups self-raising flour
- 2 cups Greek yoghurt
- 50g butter

Method

1. Preheat oven to 180°C and grease a 12 hole muffin tin with butter or spray with oil.
2. Combine yoghurt and flour in a mixing bowl and combine until mixture comes together in a ball.

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- 3 tbsp Capilano Pure Honey
- 1 tsp cocoa powder

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

3. Turn out onto a floured bench top and knead until the dough becomes smooth and elastic (about 3-4 minutes).

4. With a rolling pin, roll out dough into a large rectangle about 1/2cm thick. Combine melted butter, honey and cocoa powder and whisk until well combined (this may take a minute or 2). Spread mixture evenly over dough.

5. Roll dough into a log from the long side. Cut the log into 12 even pieces and place into the muffin holes with the spiral facing upwards.

6. Place into the oven and bake for 25-30 minutes until golden. Remove from the oven and leave to cool slightly.

7. Meanwhile, combine Capilano Honey and cocoa powder and warm the mixture for 10-15 seconds in the microwave until at a drizzle consistency.

8. Drizzle over scrolls and serve. If not serving immediately, set aside to cool completely then transfer to an airtight container. When ready to serve, microwave until the scroll is warmed and drizzle over extra honey.

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