

# CHOC CHIP SCROLLS

## INGREDIENTS

- 2 cups self raising flour
- 2 tbsp cocoa powder
- 4 tbsp sugar
- 100g butter
- 2/3 cup milk
- ½ cup chocolate bits



## METHOD

1. Preheat the oven to 200c. Line a baking tray with baking paper.
2. Sift the flour and cocoa powder into a large bowl. Add the sugar and mix well. Using finger tips, rub the butter into the flour mixture until the mixture resembles fine breadcrumbs.
3. Add the milk and mix till a dough is formed.
4. Turn the dough onto a floured surface, knead until smooth. Roll dough out to approx. 25cm x 25cm.
5. Brush with extra milk and sprinkle with the chocolate bits.
6. Roll up firmly into a log. Cut equal portions and place on a prepared tray. Brush with milk.
7. Bake for approx 25mins or until puffed and golden.