

## Sweet Apple and Lemon Scrolls

### Ingredients for scrolls

1 cup of self raising flour

Extra flour for dusting the board

½ cup brown sugar

1 teaspoon lemon zest

¾ cup of sweetened natural yoghurt

6 apples

juice of ¼ lemon

### For glaze

1/8 cup brown sugar

2 tablespoons milk

1/8 teaspoon vanilla extract

### Method:

1. Peel, core and dice apple
2. Place apple in a frypan with the sugar and lemon juice and stir over a medium heat until slightly tender but not soft about 5-7 minutes.
3. Remove from the heat and stir through the lemon zest, leave to cool.
4. Preheat the oven to 180 degrees centigrade.
5. In a bowl, combine the flour and yoghurt with your hands and bring together to form a ball.
6. Turn out onto a floured board.
7. Add a little flour if the mixture seems too sticky.
8. On a lightly floured surface roll the dough into a flat rectangle 1cm thick, add apple mixture and gently spread across the surface of the dough.
9. Roll the dough gently into a tight log.
10. Slice the log into rolls 1 inch thick. Turn the rolls over so the scroll pattern is facing upwards.
11. Gently place the rolls next to each other (just touching) onto a tray lined with baking paper.
12. Bake for about 10-15 minutes or until lightly golden. Prepare the glaze.
13. Remove scrolls from the oven from the oven and glaze immediately.

### Glaze:

1. In a small sauce pan over a medium heat add the sugar , milk and vanilla. Whisk until smooth and sugar is dissolved **and** drizzle or brush over hot scrolls.

**Makes approximately 8 scrolls**