

Fluffy Akta-Vite Scrolls

makes 8

375g-400g SR flour
30g sugar
pinch salt
75g unsalted butter, melted
1tsp vanilla
300ml buttermilk
100g Akta-Vite
Plain flour for dusting

Preheat oven to 215°C. Brush 22cm round cake tin with 1tbs of the melted butter & set aside.

In a mixing bowl, whisk 375g flour with sugar and a pinch of salt.

Measure out buttermilk into a jug and whisk in vanilla and 2 tablespoons of the melted butter.

Add the buttermilk mixture to the flour mixture and stir with a wooden spoon until a shaggy dough forms and the liquid is absorbed. Knead the mixture in the bowl for approximately 30 seconds until just smooth. Add more flour (up to 25g) if the dough is too sticky.

Sprinkle a clean surface generously with additional plain flour. Pat the dough with your hands into a rectangle approximately 30cm x 22cm. Brush the dough with the rest of the melted butter, coming to approx. 2cm from the edge of the dough. Sprinkle evenly with Akta-Vite.

Gently roll the dough, swiss-roll style, starting from the widest edge. Slice into 8 even pieces. Place one piece in the middle of the prepared tin and fit the remaining scrolls around the centre piece.

Bake for 22-25 mins and serve hot or warm. Delicious with butter!

Substitutions & notes:

- Make dairy free by using dairy free butter alternative
- Omit salt if desired
- Increase sugar in dough by 1 tablespoon if desired
- Drizzle with a simple icing made by mixing a few tablespoons icing sugar with a little milk
- Use Plain Flour for the dough and add 1tsp baking powder, 1/2 tsp baking soda & pinch salt