



Cheesy Pizza Honey Scrolls

INTERMEDIATE • 55 MINS

Who knew scrolls were this easy!? Greek yoghurt and self-raising flour form the base, then you can go ham with the toppings!

This pull-apart option has a cheesy-pizza twist, making it a sure-fire winner for an after-school snack.

Plus, when you're adding cheese and honey... you can sneak extra veggies in there with ease (they'll never know).



SKILL LEVEL
Intermediate

PREP TIME
20 mins

COOKING TIME
35 mins

SERVINGS
12

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Ingredients

- 3 cups self-raising flour
- 2 cups Greek yoghurt
- 50g butter
- 90g (¼ cup) **Capilano Pure Honey**
- Handful of baby spinach (chopped)
- ½ cup sliced deli ham (chopped)
- 2 tbsp tomato paste
- 1 cup shredded Mozzarella cheese

Method

1. Preheat oven to 180°C (fan-forced). Grease a 25cm x 15cm baking tray with butter or spray with oil.
2. In a mixing bowl, combine yoghurt and flour and mix with hands until it comes together in a ball.
3. On a floured bench, knead dough until smooth and elastic (about 3-4 minutes) and with a rolling pin, roll dough into a large rectangle about 0.5cm thick.
4. Spread with tomato paste. Distribute baby spinach, ham and half the cheese evenly over dough. Finish with a generous squeeze of Capilano Pure Honey.
5. Roll dough into a log from the long side. Cut into 12 even pieces and place spiral upward into the baking tray (it's ok if the spirals touch). Sprinkle over remaining cheese.
6. Bake for 25-30 minutes, or until an inserted skewer comes out clean.
7. 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 Capilano Pure Honey.

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](#).

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