



# 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  
Intermediate

PREP TIME  
20 mins

COOKING TIME  
25-30 mins

SERVINGS  
12

## Ingredients

- 3 cups self-raising flour
- 2 cups Greek yoghurt

## 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.

Visit [capilanohoney.com.au](https://www.capilanohoney.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](https://www.instagram.com/honeylovers) & [@capilano\\_honey](https://www.instagram.com/capilano_honey) on Instagram or Facebook and you could be featured on our page!



- 50g butter
- 3 tbsp Capilano Honey
- 1 tsp cocoa powder

## Used in this recipe

### *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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