

Sundried Tomato Swirls

Makes 10

400g flour
 1 Tbsp baking powder
 100ml milk
 100g butter
 250g **Barker's Sundried Tomato & Olive Chutney**
 Egg wash

Sift the flour and baking powder into a bowl.
 Rub in the butter until the mixture resembles breadcrumbs.
 Mix in the milk to form a dough, knead lightly.
 Roll the dough out to a rectangle.
 Spread with the Barker's Sundried Tomato & Olive Chutney.
 Roll up the dough, cut into 10 rolls.
 Place the swirls onto cold baking trays.
 Brush with egg wash.
 Place in oven preheated to 220°C, for about 10-12 minutes.

Variation : Sprinkle with grated mozzarella cheese before baking.

Nutrition	Per Serve (Approx)
Energy	1120kJ (268 Cal)
Protein	5.8g
Fat - Total	10.2g
- Saturated	6.1g
Carbohydrate	37.4g
- Sugars	7.4g
Sodium	333mg

