

TASTY SPAGHETTI AND CHEESE PINWHEELS



 Makes 10



INGREDIENTS

- 3 cups flour
- ½ tsp salt
- 6 tsp baking powder
- 50g butter
- 1 cup cold water
- 420g can **Wattie's Spaghetti**
- 100g ham, sliced
- 2-3 spring onions, trimmed and sliced

METHOD

1. To make the scone mix sift flour, salt and baking powder in to a large bowl. Cut in the butter until the mixture resembles fine crumbs.
2. Make a well in the centre of the scone mix. Pour in the water and stir with a knife to form a soft dough. Turn out onto a floured board and knead lightly.

- 1 cup grated Edam or colby cheese
3. Roll out on a lightly floured board into a rectangle 40 cm wide x 25 cm high.
 4. Spread the **Wattie's Spaghetti** over the bottom 2/3 rectangle, then scatter evenly with the ham, spring onions and 3/4 cup edam cheese. Carefully roll the dough from the long edge and cut into 10 even pieces.
 5. Place the cut rounds on a baking paper-lined oven tray in a circular or rectangular shape. Sprinkle with remaining cheese.
 6. Bake at 220°C for 20 minutes or until golden and cooked in the centre. Serve warm.

TIPS

You can substitute Wattie's Spaghetti with **Wattie's Spaghetti 50% Less Added Sugar***, if preferred.

* Contains 50% less added sugar and 30% less salt than the regular Wattie's Spaghetti in tomato sauce 420g.