



## Mrs Crimble's Party Pinwheels

Makes 15 Pinwheels  
Preparation time: 10 minutes  
Rising time: 30 minutes  
Cooking time: 15 minutes

You will need:

### For the pastry

Mrs Crimble's Pastry Mix  
110g (4oz) butter or dairy free margarine  
A pinch of mustard powder  
Pinch of salt and freshly ground black pepper  
60g (2oz) grated Parmesan  
1 egg – beaten  
45ml (3 tbsp) water  
Corn flour

### For the filling

1-2 tbsp Marmite  
1-2 tbsp milk

### Baking Instructions

Preheat the oven to 190°C / 180°C (for fan ovens) / 375°F / Gas Mark 5

Preheat the oven to 200°C / 190°C (for fan assisted ovens) / 400°F / Gas Mark 5.

1. In a large bowl, rub butter into Mrs Crimble's Pastry Mix until the mixture resembles fine breadcrumbs. Stir in the most of the grated Parmesan, mustard, and seasoning.
2. Add the beaten egg and water to bind the mixture together. Knead lightly until you have a smooth dough. Cover the dough in cling film and leave to rise for about 30 minutes.
3. Sprinkle corn flour over a dry surface, and roll out the pastry in a rectangle about 3mm thick. Spread with the Marmite and then sprinkle with the grated cheese.





# RECIPE



4. Roll up the pastry from the shorter edge until you have a sausage shape, and then cut into 5-10mm thick discs. Lay out the discs onto the baking sheet, brush with milk, and sprinkle over the remaining grated cheese.
5. Bake in the oven for 12 - 15 minutes or until the pastry is golden brown.

With the festive party season in full swing, canapés are in big demand. This simple recipe is cheap to make, and is loved by children and adults alike. Better still the pinwheels are quite filling so you won't need much else on the table!

These instructions are given as a guide only.