

## Jam Roly-Polys (baked)

1 cup flour  
1- ½ tsp baking powder  
¼ tsp salt  
3 Tbs Cardin  
1/3 cup soya milk  
2 Tbs apricot or peach jam  
2 Tbs raspberry or strawberry jam  
Lemon Curd (see recipe below)

1. Preheat oven to 180. In a medium bowl stir together the flour, baking powder, and salt. Cut in the Cardin until mixture resembles coarse crumbs. make a well in the center. Add milk all at once. Using a fork, stir just until moistened. Turn dough out onto a lightly floured surface. Quickly knead dough 10 to 12 strokes or until nearly smooth.

2. Roll dough to a rectangle. Spread apricot or peach preserves lengthwise over half of the dough, leaving a 1cm border around the edges. Spread raspberry or strawberry jam lengthwise over remaining half of dough, leaving a 1cm border around edges. Roll the two long sides, scroll fashion, to meet in the center. Where the rolls come together, brush with water and lightly squeeze together.

3. Line a baking sheet with foil; grease the foil. Transfer the roll to the baking sheet. Bake for 20 minutes or until golden. Cool for 10 minutes on the baking sheet. Cut roll into 2cm thick slices. Serve 2 slices at a time with Lemon Curd in a serving bowl, or serve with custard made with Soya milk.

Serves 5

## Vegan Lemon Curd:

This is wonderful! Use to fill ready baked small pastry cases or to top or fill a vanilla sponge, or with the roly poly.

1 cup fresh lemon juice  
½ cup water  
1 ½ cups organic sugar (white will look better, but it doesn't matter)  
4 Tbs Maizena  
Pinch of salt  
Zest of two lemons  
6 Tbs soyamilk (or 4 Tbs soyamilk and 2 Tbs soya cream / Orleywhip for a full fat version, which is better)  
2 Tbs Cardin

Whiz together juice, water, sugar, maizena and salt. Add zest and then bring to a boil while stirring continuously. Boil for a minute or so without stirring. It should be thickened and turning clear. Remove from the heat. Add milk or milk and cream mix, and Cardin. Whisk well, then allow to cool. It will thicken as it cools.