

Cheese straws



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Ingredients

100g plain white flour
50g butter/margarine
50g Cheddar cheese, grated
1x 15ml spoon cold water

Equipment

Baking tray, sieve, mixing bowl,
1x5ml spoon, 1x15ml spoon, flour
dredger, rolling pin, palette
knife, grater, pastry brush and cooling rack.



Method

1. Preheat oven to 200°C, gas mark 6.
2. Sift the flour into a mixing bowl.
3. Using your fingertips, rub the margarine into the flour until it resembles fine breadcrumbs.
4. Stir the cheese into the flour mixture.
5. Using your hands, mix to form a smooth dough, adding a little cold water to help bind the mixture together.
6. Roll out, on a lightly floured surface, to form a rectangle about ½ cm thick.
7. Cut into thin strips about ½ cm x 7cm using a palette knife.
8. Place on the baking tray and bake for 12 – 15 minutes or until golden brown.

Handy Hints

- You may like to brush the cheese sticks with water and sprinkle with sesame seeds or poppy seeds before baking, but take care, as a few people are allergic to seeds.
- Straws? Why not make circles, squares or stars?