

Cheese Straws

Ingredients

100g plain flour
50g margarine
50g grated Cheddar cheese
1x15ml spoon water
pinch of mustard powder



Equipment

Baking tray, sieve, mixing bowl, 15ml spoon, weighing scales, rolling pin, palette knife, grater, pastry brush, flour dredger and cooling rack.

Method



1. Preheat oven to 200C, gas mark 6, and grease a baking tray.



2. Sift the flour and mustard into a bowl.



3. Add the margarine.



4. Rub-in the margarine, until it resembles breadcrumbs.



5. Grate the cheese.



6. Stir the cheese into the flour mixture.



7. Add a little water to form into a smooth dough.



8. Knead lightly until smooth.



9. Roll out into a rectangle.



10. Cut into thin strips, about 1/2cm X 7cm.



11. Place on a baking tray and bake for 12 minutes.



12. Place on a cooling rack.

Handy Hints

Brush the cheese straws with water and sprinkle with sesame or poppy seeds before baking.