

# Cheese Straws

## Ingredients:

- 75g plain white flour
- 25g plain wholemeal flour
- $\frac{1}{2}$  x 5ml spoon of mustard powder
- 50g butter or margarine
- 50g cheddar cheese
- 2 x 15ml spoons cold water



## Teacher's challenge:

Can you twist your straws to make them more interesting?

## Method

1. Preheat the oven to 200°C or gas mark 6. Grease or line the
3. Sift the flour and mustard powder into the mixing bowl.
4. Using your fingertips, rub the butter or margarine into the flour until it resembles fine breadcrumbs.
5. Grate the cheese. Stir the cheese into the flour mixture.
7. Using a palette knife, mix to form a smooth dough, adding a little cold water to help bind the mixture together.
8. Roll out, on a lightly floured surface, to form a rectangle about 0.5cm thick.
9. Trim away the edges and cut into thin strips, about 1.5cm x 7cm, using the palette knife.
10. Place the straws on the baking tray. Bake for 10 minutes,
12. Allow to cool before transferring from the baking tray on to the cooling rack.