

Cheese Straws

Ingredients

- 75g plain white flour
- 25g plain wholemeal flour
- ½ x 5ml spoon of mustard powder
- 50g butter or baking fat/block
- 50g cheddar cheese
- 2 x 15ml spoons cold water



Method

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