

Cheese Straws

Ingredients

225gm plain flour
55gm butter
200gm strong cheddar cheese
1 teaspoon mustard powder
Pinch of salt
1 egg
5 tablespoons milk

Method

1. Turn oven on to 200°C, Gas Mark 6.
2. Rub fat into flour until resembles breadcrumbs.
3. Add the grated cheese, mustard powder and pinch of salt.
4. Beat the egg and milk together and add to the crumb mixture.
5. Mix together until a dough is formed.
6. Roll out, cut into fingers and place onto a baking tray.
7. Glaze the tops with a little egg or milk and bake for about 10 – 12 minutes until golden brown.

