



# Cheese Straws

(makes approx 10)

Preparation time = 40 mins

Cooking time = 12 – 15 mins

## Method

1. Preheat the oven to 200°C or gas mark 6.
2. Lightly grease a baking tray.
3. Sift the flour and mustard powder into a mixing bowl.
4. Using your fingertips, rub the butter or margarine into the flour until it resembles fine breadcrumbs.
5. Grate the cheese
6. Stir the cheese into the flour mixture
7. Using your hands, 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 0.5cm x 7cm, using a palette knife.
10. Place the straws on the baking tray and bake for 12-15 minutes or until golden brown.
11. Allow to cool before removing from the baking tray onto a cooling rack.

## INGREDIENTS

- 100g plain white flour
- ½ x teaspoon of mustard powder
- 50g butter or margarine
- 50g cheddar cheese
- 2 x tablespoons cold water

## EQUIPMENT

- Weighing scales
- Baking tray
- Sieve
- Mixing bowl
- Grater
- Measuring spoons
- Flour dredger
- Rolling pin
- Palette knife
- Pastry brush
- Oven gloves
- Cooling rack