

# Cheese straws



## Ingredients

- 100g plain white flour
- ½ x 5ml spoon of mustard powder
- 50g butter or margarine
- 50g Cheddar cheese
- 2 x 15ml spoons cold water



## Equipment

Weighing scales, baking tray, sieve, mixing bowl, grater, measuring spoons, flour dredger, rolling pin, palette knife, pastry brush, oven gloves and cooling rack.



## 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.



## Handy hints

- You may like to brush the cheese sticks with water and sprinkle with sesame seeds or poppy seeds before baking, but take care, as a few people are allergic to seeds.
- Use the rolling pin like a ruler, to help you to cut even strips.
- Add mixed herbs, chilli or a different type of cheese.