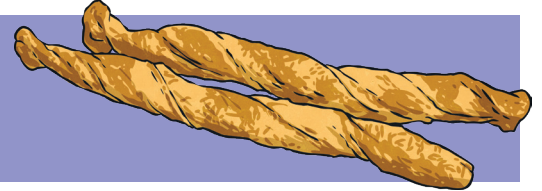


# Cheese Straws



Makes 10

## Ingredients

100g plain white flour  
(or wholemeal flour for a healthier option)

$\frac{1}{2}$  x 5ml spoon of mustard powder

50g butter or margarine

50g Cheddar cheese

2 x 15ml spoons cold water

## Equipment

Baking tray

Sieve

Mixing bowl

Grater

Spoon

Rolling pin

Palette knife

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. If you like, twist them a few times for a more interesting shape!
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.