

Cheese Straws

Ingredients

100g SR Flour
 $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ tsp mustard
 50g margarine or butter (cold)
 75g cheddar cheese
 1 egg beaten



Aim Higher

Flavour the cheese straws by adding some dried herbs to the mix
 Try twisting the straws before baking to give a different shape



**TIME IS LIMITED IN LESSONS
 SO PLEASE MAKE SURE ALL
 INGREDIENTS ARE WEIGHED UP
 AT HOME**

Equipment - All equipment is provided by school but ..

***DON'T FORGET A CONTAINER
 TO TAKE YOUR FOOD HOME***

Oven temperature Gas 4 or 180°C or 160 °C fan

Method:

1. Preheat oven.
2. Sieve flour salt and mustard into mixing bowl
3. Rub in fat until mixture looks like breadcrumbs
4. Beat the egg in a small bowl,
5. Grate the cheese and add to the bowl
-  6. Add flavouring to the mixture in the bowl
7. Add egg a little at a time and mix until a stiff dough is formed.
8. Roll out thinly and cut into strips using the table knife
-  9. Roll sections of the strips to form twists
10. Bake for 10-15 mins until cooked and golden brown
11. Cool on cooling tray