Cheese Straws

**Ingredients**
- 100g SR Flour
- ¼ tsp salt
- ½ 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

**Equipment**
- All equipment is provided by school but ..
- *DON'T FORGET A CONTAINER TO TAKE YOUR FOOD HOME*

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

**Add flavouring to the mixture in the bowl**
6. Add egg a little at a time and mix until a stiff dough is formed.
7. Roll out thinly and cut into strips using the table knife

**Roll sections of the strips to form twists**
8. Bake for 10-15 mins until cooked and golden brown
9. Cool on cooling tray