

CHEESE CRACKERS

INGREDIENTS

1 cup of tasty cheese

½ tsp of salt

Pinch of pepper

1 ¼ cups flour

1/3 cup of butter

3 Tbsp of milk

2 Tbsp of sesame seeds

METHOD

Pre heat oven to 190.

Place baking paper on baking trays.

Grate the cheese, then combine the first 4 ingredients in large mixing bowl.

Add the butter, use a table knife to mix through the dry ingredients.

Sprinkle milk over.

Mix until a ball forms.

Turn dough onto a lightly floured, clean section of the work bench.

Roll dough out until .05cm thick.

Sprinkle the sesame seeds over the dough and lightly roll the rolling pin over the dough.

Prick all over with a fork.

Cut with biscuit cutter.

Place on trays, cook for approximately 10 minutes or until golden.