

Cheese straws

INGREDIENTS

1 cup of flour

½ tsp of baking powder

½ cup of tasty cheese

1/3 cup butter

A pinch of cayenne pepper....This is made out of chillies and is VERY, VERY HOT! Let the adult do this please.

¼ tsp of salt

¼ cup of water

METHOD

Pre heat the oven to 200C.

Line oven tray with baking paper.

Grate the cheese...remembering to watch carefully, graters are sharp.

Sift the flour into the large mixing bowl.

Add the softened butter, mix with a wooden spoon.

Add the water, a little at a time, mixing all the time.

Keep mixing until you have a stiff dough mixture.

Prepare a clean, dry and lightly floured area on your work bench.

Turn the mixture out.

Take small amounts of the dough, roll into sticks, just a bit thicker than a pencil.

Arrange on the baking tray.

Cook for 5 minutes.