

# Cheese Stick Crackers

## **Ingredients:**

1 cup tasty cheese

½ tsp salt

Pinch of pepper

1 ¼ cup plain flour

1/3 cup butter

3 tbsp milk

2tbsp sesame seeds

1 tbsp Thyme and Rosemary finely chopped/ or in a food processor

## **Method:**

Preheat oven to 190c .

Combine the first four ingredients in a mixing bowl including the thyme and rosemary.

Rub in the butter.

Sprinkle with milk, mix into a ball.

Line a tray with baking paper.

Turn the dough onto a clean, floured surface, roll out to 0.5sm thick.

Sprinkle with sesame seeds and run a rolling pin over the dough.

Prick all over with a fork.

Cut into strips and twist.

Bake for 10 mins or until golden.