

Cheese Straws

Ingredients

75g plain white flour
75g plain wholemeal flour
½ teaspoon mustard powder
50g butter or margarine
50g cheddar cheese
2tblsp cold water

Notes

- **Don't forget your aprons!**
- **Please bring a plastic container to take home.**
- **Check allergies of consumer before serving.**



Method

- Preheat oven to 200 C
- Place the flours and mustard powder into a mixing bowl. Add butter/margarine.
- Using fingertips, run the butter into the flour until the mixture resembles breadcrumbs.
- Stir in the grated cheese.
- Add a little water and use palette knife to make a smooth dough.
- On a lightly floured surface, roll the dough into a rectangle about 0.5cm thick.
- Cut the dough into thin strips and transfer to the baking tray.
- Bake for 10-12 minutes or until golden brown.