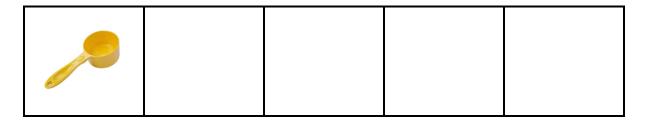
Pips Cheese Straws



Ingredients

1 cup of Self Raising flour





½ teaspoon of Mustard



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½ cup of butter





1 cup of grated Cheddar Cheese



1 egg

A pipkin (pinch) of salt



2 pipkin's of pepper





Method

- 1. Preheat the oven to 200C / Fan 180C and lightly grease two baking sheets
- 2. Measure the flour, mustard powder, salt and pepper into a bowl and rub in the butter until it resembles fine breadcrumbs.
- 3. Stir in the cheese
- 4. Add sufficient egg to give a firm dough.
- 5. Turn out onto a lightly floured surface and knead until smooth.
- 6. Roll out to 5mm thickness and cut into narrow strips.
- Arrange on the baking sheet and bake in the preheated oven for about 10 minutes, or until just beginning to tinge with colour.
- 8. Leave to cool on the sheets for a few minutes then lift off with a palette knife and finish cooling on the rack.

