


Pips Cheese Straws



Ingredients


1 cup of Self Raising flour



				
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½ teaspoon of Mustard



				
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½ cup of butter




				
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1 cup of grated Cheddar Cheese



				
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1 egg

				
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A pipkin (pinch) of salt



2 pipkin's of pepper



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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.
7. 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.

Enjoy! 😊