



Baking with Gary (and Lilly)

CHEESE STRAWS

Prep: 5 minutes

Cook: 15 minutes

Serves: 6

Ingredients:

100g self-raising flour

Pinch of salt

Pinch of mustard

50g butter

75g strong cheddar cheese, grated

1 egg, beaten

Method:

1. Sieve the flour.
2. Add the salt and mustard.
3. Add the butter and rub it in. Grease a baking tray.
4. Add the cheese and mix it in.
5. Add sufficient egg to make a stiff dough and place it on a floured surface. Roll out thinly and cut into strips.
6. Place the strips onto the greased baking tray and bake at 180c/350f/gas 4 for 15 minutes.

