

EAST NORTH EAST BAKE-OFF

CHEESE AND TOMATO BITES



INGREDIENTS

175g plain flour

1/2 teaspoon baking powder

6 tablespoons butter

2tbs ketchup

Filling:

100g cream cheese

1tbsp snipped chives

Salt and freshly ground black pepper

Preheat the oven to 200C/400F/Gas mark 6. Lightly grease a baking sheet.

METHOD

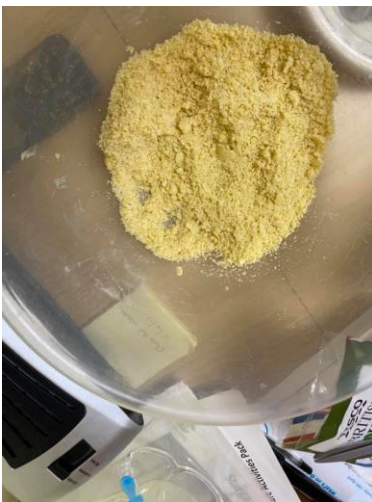
Step 1. Place the flour and baking powder in a bowl



Step 2. Add the butter.



Step 3. Blend in until the mixture resembles fine breadcrumbs



Step 4. Add the ketchup and mix to form a stiff dough



Step 5. Roll out on a lightly floured surface and cut into 2.5cm wafers with a biscuit cutter



Step 6. Bake for 12 minutes. Cool completely. Beat the cream cheese and chives together, season to taste. Use to sandwich two wafers together

