



Cheese Straws

 Serves 24  EASY



Ingredients

- 100 g (4 oz) butter, softened
- 225 g (8 oz) plain flour
- 1/4 tsp salt
- 100 g (4 oz) Cheddar cheese, grated
- 1 egg yolk
- 1 tsp Simply Shake Special Blend Season-All

Method

STEP 1

Pre-heat the oven to 230°C, 450°F, Gas Mark 8.

STEP 2

Rub the butter, flour and salt together until it resembles breadcrumbs. Mix in the cheese and egg yolk until a soft dough.

STEP 3

Roll out to a rectangle 18 x 25.5cm (7 x 10 inches). Sprinkle over the Season-All Seasoning and cut into approximately 24 fingers. Transfer to a lightly greased baking sheet and cook for 8-10 minutes until golden. Allow to cool on a cooling rack before serving.

STEP 4

Ideal as a snack or with dips. Great to serve with warming soups at

bonfires or on Halloween.