

Cheese straws

Ingredients

- 375g plain flour
- A pinch of salt
- 225g butter (diced)
- 150g mature cheddar cheese
- 50g freshly grated parmesan cheese (or a similar vegetarian hard cheese)
- A small pinch of cayenne pepper or chilli powder
- 2 free-range eggs (yolks only)

Method

1. Sift the flour and a pinch of salt into a bowl. Using your fingertips, rub in the butter until all the lumps are gone and the texture is like fine breadcrumbs. Stir in the cheese, cayenne/chilli powder, and egg yolks. Add 4-5 tablespoons of cold water and mix to a firm dough. Wrap in cling film and chill in the fridge for 30 minutes.
2. Preheat the oven to 190C/375F/Gas 5. Line a baking sheet with baking parchment. Roll out the dough to a square, roughly the thickness of a £2 coin. Cut the square in half, then cut each half into 1cm/½in strips. Transfer carefully onto the lined baking sheet and bake for 10-15 minutes, until crisp, then leave to cool on the tray.

Have fun making our delicious cheesy straws, post your pictures to me on your [Class DoJo](#) or on our school [Twitter site](#) @NottmPrimary using #LinekersLarder

