Cheese Straws

Recipe

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created by nannies, for nannies

Simple and fun to make, these cheese straws are sure to go down a treat!

Assemble with:

5 cups plain flour	225g butter (diced)	150g cheddar & 50g parmesan	2 egg yolks	Pinch of salt

1 Sift the flour and add a pinch of salt into a bowl.

Rub in the butter using your fingers until all the lumps are gone and the mixture looks like breadcrumbs.

2 Mix in the cheese and egg yolks, then add in 4 tablespoons of water and mix to a firm dough.

Wrap the dough in clingfilm and put it in the fridge for 30 minutes.

Preheat the oven to 190C.

3 Line a baking tray with baking paper. Roll out the dough into a square, and cut the square in half, then cut each half into strips.

Transfer carefully onto the lined baking sheet and bake for 10-15 minutes!