

Cheese Straws

Year 3 – Autumn Term



Ingredients

- 42g butter
- 62g plain flour
- 55g cheddar cheese
- 10ml milk

Method

1. Turn on the oven to 180*
2. Weigh the flour into your mixing bowl
3. Weigh the butter in your small plastic bowl,
4. Then add to the flour. Chop in to small pieces with your knife
5. Rub in the flour and butter, until it looks like bread crumbs
6. Add the salt.
7. Grate the cheese and add to the mixture.
8. Add the milk and stir with your spoon
9. When the mixture becomes too hard to mix, use your hands to form a ball of dough
10. Carefully roll out the dough to about 1cm thick
11. Cut in to long strips and place on your baking tray.
12. Bake in the oven for 10-12 minutes



Equipment



Hints and tips