

Cheese straws



Ready in **20 minutes**

Serves **5 people**

Story

“My daughter first made these for my Grandson’s first Birthday, and then gave me the recipe. He is now 13 and they are a family favourite. I am asked to make them at every family occasion and enjoy sharing them with new people. “

One of our regular ladies that come to our Willow and Green coffee morning was kind enough to bring this recipe in. She had told us about the cheese straws and after we all commented on how delicious they sounded, she baked a batch and brought them in the following month. What a treat!

Ingredients

- 8oz/225g Sharp Cheddar Cheese, grated
- 6oz/150g Margarine, softened
- 1 Egg
- ½ tsp. Tabasco sauce
- 7oz/200g Flour, sifted
- ½ tsp. Paprika
- 1 tsp. Salt
- ¼ tsp. Cayenne pepper

Preparation

1. **Preheat oven** to 400 F/ 200 C
2. **Blend** cheese, margarine, egg and tabasco sauce; set aside.
3. **Sift** flour, paprika, salt and cayenne pepper together. Sift the flour mixture gradually over the cheese mixture; either use a food processor fitted with a metal blade or work like pastry, kneading until soft and well blended.
4. **Pack the dough** into a cookie press according to the instructions. Use a small star shaped cookie disk. Holding the cookie press at an angle, press the trigger twice, dragging the press away to make a 3-inch long straw or press continuously to make one long straw and cut into smaller pieces. Space the straws 1 inch apart.
5. **Bake** for 10 - 13 minutes or until golden brown. Remove immediately to the cooling rack. Cool completely before storing.