



Cheddar Cheese Straws

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

48

Description

I wont forget the cheese straws that my mother made for my father The only difference was that she did not add cayenne pepper These make wonderful hors doeuvres

Ingredients

— - 2 cups all-purpose flour - 2 cups shredded sharp Cheddar cheese - $\frac{3}{4}$ cup margarine - 1 teaspoon baking powder - $\frac{1}{4}$ teaspoon cayenne pepper - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ cup water

Instructions

1. Preheat oven to 400 degrees F (205 degrees C). Grease or line a baking sheet with parchment paper. Combine the flour
2. baking powder
3. cayenne pepper
4. salt
5. grated cheese and butter or margarine in a bowl and mix until well combined. Add water a little bit at a time to make a very stiff dough. On a lightly floured surface
6. roll pieces of the dough into just slightly thicker than pencil shaped sticks. Cut sticks into 4 to 5 inch lengths. Arrange the pieces on the baking sheet. Bake at 400 degrees F (205 degrees C) for 5 minutes or until browned.