



Cheese Straws



3.5-4 dozen



40 minutes

INGREDIENTS

$\frac{3}{4}$ c. grated Cheddar cheese

$\frac{1}{2}$ c. butter

1 tsp. granulated sugar

$\frac{1}{2}$ tsp. salt

pinch of cayenne pepper

1 tsp. grated nutmeg

1 egg

2 Tb. cream

1 $\frac{1}{4}$ c. sifted all purpose flour.

NOTES

These are rich and crisp. They reheat very well too. Make these gluten-free by substituting 1:1 gluten-free baking flour.

Warning: highly addictive!

Enjoy!

DIRECTIONS

1. Preheat oven to 350F.
2. Grease baking sheets lightly with butter.
3. In a mixing bowl, cream together the grated cheese, butter, sugar, salt, cayenne pepper and nutmeg.
4. Beat the egg lightly with a fork, and combine it with the cream; then add to the creamed mixture, and beat all together, to mix thoroughly.
5. Sift the flour, and measure it; then add it to the pastry mixture, and stir well to combine.
6. On a lightly floured surface, using a lightly floured rolling pin, roll out the paste to $\frac{1}{4}$ -inch in thickness.
7. Cut the pastry into strips, $\frac{1}{4}$ -inch wide, and six inches long, using a sharp knife.
8. Place the "straws" on the buttered baking sheets, and bake in a preheated oven at 350F for about 20 minutes, until lightly browned.
9. Serve hot, as an accompaniment to salad, or soup, or as a snack.