

Barbara's Cheese Straws

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6 oz plain flour
4 oz butter
pinch of salt
6 oz grated cheese
1 egg yolk
1 teaspoon cayenne pepper
squeeze of lemon juice

Sieve flour, salt and cayenne. Rub in butter. Stir in grated cheese. Use your hands to work in egg yolk, lemon juice to make a stiff dough, adding a little water if necessary. Roll out on a floured surface so that it is about $\frac{1}{4}$ inch thick. Cut into strips about 3 inches long and $\frac{1}{4}$ inch wide. Repeat with any scraps. Bake on greased trays until just starting to brown – 160 degrees C for 15 to 25 mins. Allow to cool on tray.

