

Cheese Straws



This is a favorite Christmas recipe of my father's and husband's. It's fairly simple to do and tastes good.

Prep: 15 mins

Cook: 15 mins

Total: 30 mins

Servings: 36

Yield: 5 dozen



Ingredients

½ cup butter, softened

4 cups shredded Cheddar cheese

2 cups all-purpose flour

1 teaspoon salt

¼ teaspoon ground red pepper
(Optional)

Directions

Step 1

Preheat oven to 400 degrees F (200 degrees C). Grease a cookie sheet.

Step 2

In a large bowl cream butter and cheese. Stir in flour and salt; mix well. On a lightly floured surface, roll the dough out to 1/2 inch in thickness. Cut into 2 inch strips and sprinkle with ground red pepper. Place strips on prepared cookie sheet(s) 1 1/2 inches apart.

Step 3

Bake in preheated oven for 10 to 15 minutes, or until crisp.

Nutrition Facts

Per Serving: 99 calories; protein 3.9g; carbohydrates 5.5g; fat 6.8g; cholesterol 20mg; sodium 160.9mg.