**Cheese straw recipe**

225 grams of plain flour

100 grams of butter or margarine chopped into small pieces

½ teaspoon of salt (add a dash of pepper, paprika, herbs or mustard if you want!)

85 grams of grated cheese

x1 egg beaten

Milk for brushing

Cold water

Small pieces of fruit/veg eg: grapes, cucumber, mini tomatoes.

(You will also need a flat baking tray, baking paper, a rolling pin, a round-ended knife and some extra flour.)

Place the flour, butter, salt into a bowl and with clean hands, rub the butter or marg into the flour until the mixture looks like breadcrumbs.

Stir the grated cheese into the mixture then add the beaten egg and up to 4 tablespoons of cold water.

Mix it into a dough and wrap it in clingfilm or a plastic bag and keep it in the fridge for about half an hour.

Preheat the oven to about 200°C

On a piece of baking paper, enough to cover the baking tray, roll out the dough, with plenty of flour to stop it sticking, into a rectangle shape that will fit the baking tray.

Lift this onto the baking tray and brush the dough all over with some milk. You could sprinkle some extra grated cheese on if you wanted.

Then with the knife, starting from the top long edge, cut down through the dough to make cheese straw shapes (about 2cm wide) and then, long-ways, slice through the middle with one long cut so you end up with two rows of cheese straws ready to bake.

Pop them in the oven and bake for about 15 to 20 minutes until the cheese straws look golden and puffy. And leave them to cool.