



## Mrs Crimble's Cheese Straws

Preparation time: 15 minutes

Cooking time: 15 - 20 minutes

You will need:

Mrs Crimble's Pastry Mix  
160g (6oz) butter or dairy free margarine  
3 beaten eggs  
A pinch of mustard powder  
A pinch of salt  
160g (6oz) grated Cheddar  
A sprinkle of cornflour  
Poppy and sesame seeds

### Baking Instructions

Preheat the oven to 200°C / 190°C (for fan assisted ovens) / 400°F / Gas Mark 6.



1. Empty the Mrs Crimble's Pastry Mix into a bowl along with the mustard powder and salt. Rub the butter into the mixture with your fingertips until it resembles fine breadcrumbs.
2. Stir in the cheese, and then bind the ingredients together with 2 of the beaten eggs. Knead lightly until you have smooth dough.
3. Sprinkle a surface with cornflour, and then roll out the pastry. Cut into strips and brush with beaten egg for a golden finish. Sprinkle with sesame seeds or poppy seeds if you wish.
4. Gently place the straws on the baking sheet and cook in the centre of the oven for 15 - 20 minutes until the pastry is golden brown.

Mrs Crimble's Cheese Straws are a tried and tested classic crowd pleaser – you can pep them up with anything from a little chopped chilli to some crunchy sesame seeds. They're easy to make so why not get your children involved as well!

These instructions are given as a guide only.