



Cheese straws

8 ounces of Juvela Flour Mix
½ a level teaspoon of bicarbonate of soda
½ a level teaspoon of cream of tartar
½ a level teaspoon of white pepper
1 Level teaspoon of mustard powder
About a sixth of a level teaspoon of cayenne pepper
One medium egg
3 ounces of hard margarine (e.g, Stork)
7 ounces of STRONG cheddar cheese

Method

Mix the dry ingredients well, then rub in the margarine.
Add the grated cheese, and mix again
Add the beaten egg, and a little milk if required to form a stiff dough

Roll out to about 2 mm thick and cut into 1 cm wide strips about 4 inches long
Bake in the oven on the top shelf at Mk 7 until the straws are a golden colour
DO NOT OVERCOOK.

Turn the oven down to Mk 2, and turn the straws over onto a cooling tray.
Return the straws to the oven and cook for a further 20 minutes until crisp

Remove from the oven and allow to cool
Store in an airtight container (Probably not for long)



This recipe has been brought to you by The Cream Of Tartar Company Limited

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