

CHEESE BISCUIT RECIPE

Ingredients (makes 32 biscuits)

- 125 grams butter
- 230 grams grated Mature Cheddar (don't use mild, you really need a stronger cheese to bring out the cheese flavour)
- 110 grams plain flour
- Cayenne pepper (1/4 teaspoon)
- 30 grams Kellogg's Rice Krispies (6 heaped tablespoons by volume)

Method

- Mix softened butter, grated mature cheddar, plain flour and cayenne pepper in a mixer, or a bowl until it comes together.
- Transfer from mixer to bowl and incorporate the Rice Krispies, -plus a bit more!
- Halve the mixture and roll each half into a sausage shape (about 20cms.long and 3cms diameter) on a floured surface, then cut into about 16 rounds.
- Place rounds, well separated, onto baking trays and cook 15 minutes in preheated oven 200C (180C fan) until golden.
- Cool and enjoy!

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