



Mini Cheddar Biscuits

Equipment needed

Large bowl
Rolling pin
Grater
Scales
Teaspoon
Fork
Small cutter/plastic milk bottle top

Ingredients

190g of mature cheddar or Red Leicester, grated
50g of salted butter (take out of the fridge around an hour before cooking to allow it to soften).
100g of plain flour
1/2 tablespoon of sea salt

Optional extras

Add a pinch of paprika, to give a nice red colour to your biscuits.
You can also add herbs such as chives or a teaspoon of chipotle paste or a tablespoon of Marmite, to add extra flavour.

This recipe makes approx. 15 biscuits

Preheat oven to 180C

Instructions

1. Measure all the ingredients into the bowl
2. Mix together all the ingredients
3. Knead together lightly then cover dough and place in fridge of 20 mins
4. Roll out the dough onto a lightly floured surface, about 3 mm thick (50p coin thick) with the rolling pin.
5. Using a small cutter or if you don't have one a small milk bottle top to cut out the biscuits.
6. Gather up the rest of the dough, roll out and repeat. You should have enough dough to make around 15 biscuits.
7. Using the fork, add some small holes to the dough.
8. Lay the biscuits on a flat baking tray.
9. Put the baking tray in oven and bake the biscuits for 15 minutes.
10. Carefully take them out of the oven. **Please note:** it may be advisable to use an oven glove to prevent burning yourself as the tray will be hot. Leave them to cool on the tray. When cool remove the biscuits and store them in sealed container and use them within a couple of days.