Crumbly Cheese Straws

Ingredients

100g plain flour

Pinch of mustard powder

50g margarine

75g cheddar cheese

½ cup of water

(1 teaspoon Marmite - optional)

Utensils

Bowl

Wooden spoon

Chopping board

Cheese grater

Sieve

Fork

Knife

Cup

Pastry brush

Method

Set oven at 200C, gas mark 5.

Put the bowl on the scales, weigh the margarine, then set the sieve on top and press zero. Weigh the flour into the sieve and add a pinch of mustard. Sieve into the bowl. Rub together using finger tips and thumb (shower with the flour) until it looks like breadcrumbs.

Grate the cheese on the chopping board using the big side of the grater. Remember fingers straight all the time. Add nearly all the cheese to the bowl and stir well. Leave enough to sprinkle over the top.

(For Marmite version

For Marmite straws, leave out the mustard, and when you add the cheese add a teaspoon of Marmite as well. You will need less water to make a dough. When the mixture is a dough ensure you knead it so that the Marmite is distributed all the way through the mixture.)

Both versions

Add 2 tablespoons of water and stir with a fork. Add more water if needed until it comes together like dough but not too wet. Remember when it's nearly ready, use your fingers in the water so you don't add too much. The bowl should be clean.

Place the dough on a floured work surface and using the sides of your hands shape it into a rectangle ensuring it is roughly the same thickness all the way through. Use the margarine lid as rough guide to shape and size.

Lightly wet the top using the pastry brush then sprinkle the remaining cheese on top.

Cut into even sized strips roughly twice the size of your finger.

Place on a baking sheet and bake for 12 mins.