

Cheesy Biscuits

Ingredients

- 100g (4oz) plain flour
- 75g (3oz) mature cheddar cheese
- 50g (2oz) refrigerated butter
- 5 teaspoons of cold water
- 1 medium egg yolk



Method

1. Use the small holes on your grater to grate the cheese. Sift the flour into a large bowl. Then, cut the butter into small chunks and add to the bowl.
2. Mix in the butter, then rub it in with your fingers, until mixture is looks like breadcrumbs. Add half of the cheese.
3. Mix the egg yolk and water in a bowl. Put 3 tsps of water into the flour mixture.
4. Stir everything well. Squeeze the mixture until you have got rid of any lumps in the dough, and then make it into a slightly flattened ball.
5. Pre-Heat your oven at 190°C (375°F) Gas Mark 5. Wrap the dough in cling film and put into a fridge to chill for 30 minutes.
6. Sprinkle flour onto clean work surface and a rolling pin. Then roll out the dough, until 5mm thick.
7. Cut out shapes and place them onto the baking trays.
8. Brush egg mixture over each shape and sprinkle spare cheese.
9. Bake biscuits for 12 minutes. Leave them on the baking trays for 5 minutes, and then lift them on to a wire rack to cool.