

Category: Appetizers

Cheese Straws

Makes 15 to 18 dozen depending on size they are cut

1 pound extra sharp cheddar cheese, room temperature

1 ½ sticks margarine, room temperature

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon salt

Cayenne pepper to taste (¼ to ½ teaspoon; more if you want spicier)

1. Grate cheese and place in the bowl of a stand mixer, along with the margarine.
2. Mix on low until smooth and creamy.
3. Gently add flour and spices.
4. Mix on low until mixture comes together.
5. Lightly spray baking sheets and heat oven to 375 (350 for convection).
6. Using a cookie press, pipe out strips of dough.
7. Bake for 8 to 10 minutes, watching carefully.
8. Based on your oven you may have to bake a bit longer.

9. Remove from oven and cut into bite-size pieces.
10. If the cheese straws “pop” they are done, if not, they’ll need a few more minutes of oven time.
11. Let cool completely and store in airtight containers.
12. May be frozen for up to 3 months.