

Cheese Straws

Yield: about 5 dozen

Ingredients

1/2 cup (1 stick) butter, at room temperature

2 cups shredded sharp Cheddar, at room temperature

1 1/2 cups all-purpose flour

1 teaspoon salt

1/4 teaspoon cayenne pepper

Directions

Preheat the oven to 300 degrees F.

In a food processor, add the butter, cheese, flour, salt and cayenne and process until a smooth dough is formed. Scoop it into a cookie press, fitted with a flat ridged tip. Pipe the dough in 2-inch strips onto a lightly greased cookie sheet.

(Alternatively, refrigerate the dough for 30 minutes and roll on a lightly floured surface into a 1/4-inch thick rectangle. Cut into smaller rectangles, about 2 by 3-inches, with a pizza wheel or sharp knife.)

Bake for 10 to 15 minutes or until lightly browned. Remove to racks to cool.