

Cheese Straws

- ½ pound butter, softened
- 1 pound sharp New York cheddar cheese, finely shredded
- 2 cups all-purpose flour
- 1 teaspoon sea salt
- 1 generous dash red cayenne pepper

Method

- 1.** Cream the cheese and butter with mixer or hands until smooth. Work in flour and add salt and pepper. Roll into a log and wrap in plastic wrap; chill overnight.
- 2.** Remove from freezer and let soften until it can be placed into a cookie press/tube fitted with a star/straw tip. Press long strips of the mixture onto ungreased cookie sheets.
- 3.** Bake in a preheated 350 degree oven about 8-12 minutes, until crisp and very lightly browned. Cut immediately into 3" lengths but do not remove from baking sheet - allow to cool on wire racks before breaking into individual cheese straws.

Notes



Cook'nWithCaroline Tip:

"I often use hot pepper cheese mixed with sharp cheddar for a spicier straw.

Straws may be stored in an airtight tin for up to a week. The dough may be frozen in small batches, thawed and baked for fresh straws.

These are very rich, but you're sure of success! "



Servings/Yield

18 servings
6 dozen 3" straws

Categories

Appetizers

NUTRITION FACTS

Servings: 18

Amount Per Serving

Calories: 242

Total Fat: 17.53g

Cholesterol: 53mg

Sodium: 287mg

Total Carbs: 10.99g

Dietary Fiber: 0.40g

Sugars: 0.19g

Protein: 7.83g