



**Mummy
Cooks** by
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Cheese Biscuits



These biscuits are delicious eaten warm with some butter or eaten cold as part of a packed lunch. Perfect to prepare with the help of your kids.

INGREDIENTS:

- 130g self-raising flour
- 30g butter
- 120g grated cheddar cheese
- 30ml milk
- 1 egg

METHOD:

1. Preheat your oven to 180c. With your fingers, rub in the butter into the flour until the mixture resembles bread-crumbs. Stir in the grated cheese. Stir in the milk and eggs until the mixture forms dough.
2. Now the fun part! Dust a clean surface with a little flour and tip the dough onto it. Sprinkle the dough and your hands with a little flour too. Gently flatten the dough with your hands or a rolling pin until it is approx 1 ½ inches thick. Use a round cutter or a knife to cut out 8 wedges. Re-roll and re-cut any extra dough.
3. Grease a baking pan and transfer the biscuits onto it. Bake for 12-15minutes, until they are golden brown and well risen. Once cooled, store in your large Babypotz containers. Alternatively freeze for up to 1 month. Carefully defrost and heat through before serving.

STORE
your
HEALTHY
Homemade
Food



babypotz
a mummycooks product
by Siobhan Berry