

Cheese star biscuits

- **READY IN:** 42 minutes
- **COOKING TIME:** 12 minutes
- **PREP TIME:** 30 minutes
- **MAKES:** 30



Ingredients:

- 160g plain flour, plus a little extra for dusting
- 70g unsalted butter, chilled and cut into cubes, plus extra for greasing
- 60g mature cheddar, grated
- 1 medium free-range egg, beaten

Method:

1. Preheat the oven to 180°C/gas mark 4. Line 2 baking sheets with lengths of baking parchment.
2. Tip the flour and butter into a large mixing bowl. Rub the butter into the flour using your fingertips until the mixture resembles breadcrumbs. Add the cheddar and beaten egg and mix together with a wooden spoon until combined.
3. Sprinkle a little flour on to a work surface, then roll out the dough. Cut star shapes from the dough using a cutter. Lift them with a spatula on to the baking sheet, leaving a little space between them so they can spread out.
4. Bake for 10-12 minutes until just golden. Remove from the oven and leave to cool on the trays for a couple of minutes, then transfer to a cooling rack.