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## Wholemeal cheesy biscuits



## Ingredients

50g wholemeal flour

Sprinkling of salt

Good pinch of cayenne pepper

100g strong cheddar

50g butter

Toppings

toasted pine nuts, poppy seeds and cayenne pepper.

## Preparation

- 1 1. In a large bowl, mix the flour, salt and cayenne pepper.
- 2 2. Grate the cheese into the bowl and mix in.
- 3 3. Cut the butter into small pieces and rub in until it resembles breadcrumbs.
- 4 4. Knead gently into a dough, adding just a little milk if the mixture is too dry.
- 5 5. On a floured surface, roll out the dough. Use a variety of small shaped cutters and place the biscuits on a greased baking sheet.
- 6 6. Choose and sprinkle the topping onto each shape. Bake in a preheated oven, about 185 degrees [depending on your oven], for 10-12 minutes.

## Cooks Note

Makes 20-30 biscuits

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