Posted on 19 March 2014

by Liz Robb

Cheese bites



Ingredients

90g butter
100g plain flour
100g strong cheddar
A little milk
Grated parmesan cheese
Poppy seeds

Preparation

1. 1. Sieve the flour into a large mixing bowl.
2. 2. Melt the butter and mix into the flour.
3. 3. Grate the cheese into the mixture and bring together to form a dough.
4. 4. Roll the dough into small balls in your hands. Flatten each ball slightly and dip it into a mixture of parmesan cheese and poppy seeds. Place the biscuits on a greased baking sheet.
5. 5. Bake in a preheated oven, about 190 degrees (depending on your oven), for about 15 minutes.

Cooks Note

Makes 16-18 pieces

A really quick and easy recipe with few ingredients.