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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.
