CHEESE STIX

Ingredients:

1 cup flour
1/2 tsp. salt
1/2 tsp. pepper
1/8 tsp. paprika
1 1/2 tsp. baking powder
4 Tbs. butter
1/2 cup cheddar cheese, shredded
6 Tbs. heavy whipping cream
2 Tbs. water (as needed)
1/4 cup Parmesan cheese, shredded

Directions:

Mix flour, salt, pepper, paprika, baking powder. Cut in the butter. Mix in cheddar. Add cream and enough water to make dough sticky.

Roll it into a ball and cover with plastic wrap. Store in the refrigerator for an hour.

Remove from refrigerator. Knead then roll out on a lightly floured board, about 1/8 inch thick and 3 inches long. Cut in slices. Set on a cookie tray.

Bake at 425 degrees for 8 minutes.

Cool and enjoy!

Daryl Wood Gerber

TASTY ~ ZESTY ~ DANGEROUS

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