

RECIPE

cheese and chive biscuits

INGREDIENTS

300 g butter
3 cups plain flour
2 cups grated tasty cheese
1 large bunch chives
2 eggs.

PREPARATION TIME

TEMPERATURE



METHOD

Using a wooden spoon beat butter until creamy. Add remaining ingredients. Mix until just coming together.

Turn onto a lightly floured board. Knead until dough comes together and forms a ball.

Divide into 4 pieces. Roll each piece into a 15cm log. Wrap in non stick baking paper and chill for 30 minutes.

Preheat oven to 180°C. Line baking trays with baking paper.

Cut the dough into 20 x 8mm slices from each log. Place on trays. Bake for 12 minutes.

