



Cook with Tractor Ted!

Cheddar Cheese Stars



Key Info

Makes approx. 35 stars
Takes around 50 minutes
Needs adult helper

What you need...

- 350g Plain Flour
- 1 Teaspoon of Dry English Mustard
- ½ Teaspoon of Paprika or Cayenne plus extra for sprinkling
- 1 Teaspoon of Freshly Ground Black Pepper
- 100g Wyke Farms Mature Cheddar, grated
- 200g Cold Wyke Farms Salted Farmhouse Butter, cut into small pieces
- 2 Egg Yolks
- 5 Tablespoons of Cold Water

How to make...

1. Preheat the oven to 180C/Gas 6. Line 2 baking sheets with non-stick baking parchment.
2. Mix together the flour, mustard, paprika, pepper and 50g of the Cheddar.
3. Add the butter and rub it into the mixture so that it stays quite coarse and there are still small lumps of butter in it.
4. Add the egg yolks and water and mix together to bind the dough. Knead lightly with your hands to form a soft ball.
5. Roll out the dough on a lightly floured board, about 1/2cm thick.
6. Cut into stars or long strips and spread out onto the baking sheets. Brush each with a little beaten egg white. Sprinkle over the remaining cheese and a little paprika or cayenne.
7. Bake in the oven for 18 minutes until golden. Leave to cool on a wire rack.