

Savoury star biscuits

These tasty little biscuits are perfect for parties. The main recipe is for cheesy biscuits but there are other flavours to try, and you could use a different shape of cutter too.

To make this recipe dairy-free, vegan or gluten-free, follow the instructions on page 32.

Makes 20-30

Ingredients

100g (4oz) cheddar cheese
50g (2oz) softened butter or plant-based 'butter' from a block
100g (4oz) self-raising flour
25ml (1fl oz) cold milk or plant-based 'milk'
½ teaspoon of smoked paprika (optional)
a pinch of ground black pepper

You will also need 2 baking trays and a small cookie cutter.

1 Heat the oven to 180°C (160°C for fan ovens) or gas mark 4. Line the trays with baking paper (page 3).



2 Use the medium holes on a grater to grate the cheese. Put it in a big bowl.



3 Put the butter in the bowl. Use a fork to mash and mix it into the cheese.



4 Put the flour, milk, paprika (if using), and pepper in the bowl.



5 Use your hands to squash and mix everything together into a smooth ball.



6 Sprinkle a little flour over a clean surface and a rolling pin. Put the dough on the surface.



7 Roll out the dough until it is around as thick as a pencil.



8 Cut out lots of shapes and put them on the trays.



9 Squash the scraps together, roll them out and cut more stars, until the dough is used up.



10 Bake for 12 minutes, until golden. Leave on the tray to cool completely.



Variations

You can leave out the cheese and try one of these flavours instead...

For tomato stars, you will need 1 tablespoon of sundried tomato purée. Skip steps 2 and 3. Put the butter in a bowl, add the purée, then continue from step 4.

For yeast extract spread stars, you will need 1½ teaspoons of yeast extract spread. Leave out the paprika. Skip steps 2 and 3. Put the butter in a bowl, add the yeast extract spread, then continue from step 4.