

Easy Cheese Biscuits

Yield: Approx 60 biscuits

Prep time: 10 mins plus refrigeration time (2hrs) **Cooking time** 15 mins

Total time: 2 hrs 25 min.

Ingredients

200 g plain flour
175 g butter, chilled, diced
1 tablespoon snipped chives
150 g tasty cheddar, grated
50 g grated Parmesan
1 tablespoon lemon juice
Pinch of salt

Directions

1. Place all ingredients in a food processor and process until it comes together in a ball.
2. Place mixture onto a large sheet of baking paper and roll into a log, about 30cm long with a 5cm diameter.
3. Roll in the baking paper and twist ends to seal.
4. Chill in the frig for at least 2 hours or put in the freezer for an hour.
5. Preheat oven to 190 (gas mark 5), line a baking tray with baking paper.
6. When the dough is well chilled, unwrap and slice into thin (3-4mm) slices.
7. Place on baking tray and bake for 10-15mins, until firm and just turning golden around the edges.
8. Cool for a couple of minutes on the tray before cooling on a wire rack.

Special Directions or Diet Information

This dough can be frozen uncooked until required then just thaw in frig, slice and bake (step 6).

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