

Recipe makes the hit list

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For some reason lately I have been in a baking mood. It seems like the last few weeks I have done nothing but bake and do dishes! Maybe it has been because it is winter and the kids are always eager to help in the kitchen. I thought this weekend I would try out this little snack recipe I found in an old Taste of Home I had stashed away. We all love cheese and who doesn't love finger food as well? I am certain this new recipe will be a hit on the list at our house.

Cheese Straws

1 cup flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 cup shredded reduced fat cheddar cheese
2 tbsp. plus 1 1/2 tsp. cold butter
1/3 cup milk
2 tsp. paprika

In a small bowl combine flour, baking powder and salt. Stir in cheese. Cut in butter until mix resembles crumbs. Gradually add milk until dough forms.

Roll out dough into a 12 inch square. Cut in half, then cut each half into 1/2 inch strips. Sprinkle with paprika.

Place 1 inch apart on greased baking sheets. Bake at 425° for 6-8 minutes. Serve warm.