

HERBED CHEESE CRACKERS.

INGREDIENTS:

2 cups plain flour	½ tspn baking powder
120 gm butter	2 eggs lightly beaten
2 tblspns iced water	1 cup grated cheese
1 tspn fresh herbs	1 tspn grated parsley/

METHOD.

Pre heat the oven to 190 and line trays with baking paper (2)

Place flour and baking powder into food processor bowl add the chopped butter.

Pulse in 10 second increments until the mixture resembles bread crumbs.

Add eggs water and cheese to the bowl and process 40 seconds or until the mixture comes together. Turn out onto a lightly floured board and gently knead in the herbs.

Roll the pastry into a sausage shape wrap in cling wrap and refrigerate 20 mins.

Unwrap the pastry and slice into small rounds and place onto baking trays.

Cook until slightly browned. Allow to cool on cooling rack.