

Cheese Straws

MAKES 6 DOZEN STRAWS

Aunt Mag could've made these cheese straws for sale if she'd had a mind to, but she secretly liked the ideas of people begging her to make them for a wedding. She rolled them out into little logs, cut them into one-and-a-half-inch pieces, and shaped them into crescents. We use a cookie press that makes the job a lot easier.



*Aunt Mag's
Recipe Book*

8 oz. Kraft's sharp cheddar cheese, grated

½ cup freshly grated Parmesan cheese

1½ cups cake flour

½ cup butter, softened

½ teaspoon salt

½ teaspoon cayenne pepper

Grate the cheddar cheese with the coarse grater disc of your food processor.

Exchange grater disc for steel blade. Add the softened butter, the Parmesan cheese, and the flour, salt, and cayenne pepper. Process until the dough sticks together and forms a ball.

Pack the dough into a large cookie press using the star form. On an ungreased cookie sheet, extrude the dough in 2" strips, using a knife to stop the extrusion. Place straws about 2" apart. Bake at 375°F for about 12 minutes or until light brown. Remove to cool on paper towels; store in an airtight container.

Recipe © 2004 by Carolyn Rawls Booth, author of

Aunt Mag's Recipe Book: Heritage Cooking from a Carolina Kitchen

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