

# Cheese Stars

<p><b>Ingredients:</b></p> <p>50g SR Flour</p> <p>25g margarine</p> <p>100g grated cheddar cheese</p> <p>¼ tsp celery salt</p> <p>¼ tsp ginger</p>	 <p>1. Line a baking tray with baking paper</p>	 <p>2. Weigh the flour and tip it into a mixing bowl. Add celery salt and ginger.</p>	 <p>3. Rub the margarine into the flour with your fingertips.</p>	<p><b>Equipment:</b></p> <p>Cheese grater</p> <p>Baking tray</p> <p>Scales</p> <p>Mixing bowl</p>
	 <p>4. Grate the cheese and stir into the flour mixture. Bring to a soft dough.</p>	 <p>5. Bring the mixture to a soft dough.</p>	 <p>6. Turn onto a floured surface and knead a little.</p>	<p>Tablespoon</p> <p>Cutter</p>
	 <p>7. Pat out a round circle, about the thickness of a £1 coin.</p>	 <p>8. Cut out about 20 star shapes and place on the baking tray.</p>	 <p>9. Bake at 180C for 12-15 minutes, before removing and placing on a cooling rack.</p>	