



**CHEDDAR AND
ROSEMARY
BISCUITS**

THESE INDULGENT SAVOURY BISCUITS ARE AS SIMPLE TO MAKE AS THEY ARE DELICIOUS. PERFECT ON THEIR OWN, OR TOPPED WITH PICKLE OR CHUTNEY AND A PIECE OF HAM.

Meal Type: *Snack*
Costs per biscuit: *7p (recipe 67p)*
Cooking Time: *15 Minutes*
Preparation Time: *10 Minutes*
Makes: *10-14 Biscuits*

INGREDIENTS

- 100g Butter - diced into small cubes
- 100g Plain Flour
- ½ tsp Dried Rosemary
- 40g Grated Cheddar Cheese
- Milk

METHOD

1. Mix butter, flour, cheese and rosemary together. Bring to a dough (you should not need to add any water to do this), place in a bowl, cover and chill for at least an hour.
2. Preheat the oven to around 160C.
3. Roll out the dough to around 5mm thick and cut into small rounds (3-4cm). The left over dough can be rolled out again.
4. Place onto a baking tray lined with a non-stick mat or some baking parchment. Do not put them too close together as they will spread a little.
5. Brush the top of each with a little milk and place into the oven. Cook for 12-15 minutes until lightly browned.
6. Remove from the oven and leave to sit on the tray for 4-5 minutes.
7. Carefully remove to a cooling rack. When they are nicely cooled, they are ready to serve.
8. They can be stored in an airtight container for 3-4 days.

Per serving:

Energy 130kcal, Fat 9.9g, Carbohydrates 7.8g, Fibre 0.4g, Protein 2.2g, Salt 0.1g

**THE
ANGRY
CHEF**



The Dairy Council