



Kate's CHEESY CHRISTMAS STARS

makes approximately 25

INGREDIENTS

150g self raising flour
 75g butter, chopped into small pieces
 200g Muralino cheese
 1 egg
 1 tablespoon milk
 ½ teaspoon salt

EQUIPMENT

electric mixer	small bowls
grater	pastry brush
small knife	sieve
star-shaped cookie cutter	fork
baking trays	measuring spoons
baking paper	cup
rolling pin	oven mitts
cooling rack	

ALWAYS HAVE AN ADULT TO HELP YOU WHEN USING ELECTRICAL KITCHEN APPLIANCES!!

METHOD

1. Preheat oven to 180°C.
2. Line baking trays with baking paper.
3. Grate the cheese using the fine holes.
4. Crack the egg into a small bowl with the milk and whisk gently with a fork.
5. Sift the flour and salt into the bowl of your mixer.
6. Add the chopped butter and mix gently until the mixture resembles fine breadcrumbs.
7. Add 150g of the grated cheese to the flour and butter mixture reserving 50g of cheese for later.
8. Put a tablespoon of the beaten egg and milk mixture into a cup. Mix the rest into the flour to form a dough.
9. Dust a clean work surface and the rolling pin with flour.
10. Gently roll out the dough until it is slightly thicker than your little finger.
11. Cut out the star shapes with the cookie cutter and cut them as close together to as possible.
12. Transfer to the baking trays leaving some space in between to allow for an increase in size as they cook.
13. Roll up the remaining scraps of dough into a ball and repeat the process.
14. Using the pastry brush gently brush the stars with the remaining egg mixture. Sprinkle them with the 50g of reserved cheese.
15. Bake in the preheated oven for approximately ten minutes or until golden.
16. Wearing oven mitts carefully remove the tray from the hot oven and transfer biscuits to a cooling rack.

TIP

These are delicious served warm from the oven!
 They will keep fresh stored in an airtight container for up to 3 days and can be reheated again in a low oven to serve.

FROM THE MARKET

Muralino cheese — Murray Valley Cheese
 Butter — B.-d. Farm Paris Creek
 Eggs — Rosie's Free Range Eggs
 Milk — Fleurieu Milk, Murray Valley Cheese, B.-d. Farm Paris Creek