

Cheesy star biscuits



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Time: 1 hour

Makes: 18 biscuits

Ingredients

- 120g plain flour, plus extra for dusting
- 120g unsalted butter at room temperature
- 120g finely grated cheese, you can use cheddar or a mix
- ½ tsp mustard powder
- 1 teaspoon garlic granules
- 1 teaspoon fresh thyme finely chopped or dried thyme.



Method

- 1 Preheat the oven to 180C/160C fan/gas mark 4. Line two baking trays with baking paper.
- 2 Put the flour and butter into a bowl, and rub with your fingertips until the mixture is the texture of breadcrumbs. If it's easier, you can blitz everything together in a processor.
- 3 Mix in the cheese, mustard powder, garlic and thyme.
- 4 Bring the dough together with your hands, then flatten, wrap in cling film and chill for 20 minutes in the fridge.
- 5 Dust a work surface lightly with flour. Take the dough out of the fridge, unwrap and roll out to 5mm thick. Using a star cutter, cut out the biscuits and pop them on the tray. Gather any offcuts into a ball, roll out flat and cut out more rounds. Keep doing this until the dough is all used up.
- 6 Using a fork, pierce a few holes in the top of each biscuit, to allow steam to escape and stop them puffing up. Bake for 12–15 minutes, until the biscuits are golden and crisp on top.
- 7 Leave to cool for a couple of minutes on the tray then transfer to a rack to cool.
- 8 Serve with chutney and a cheese board or eat alone for a savoury bite.