

Cheese Darlings

Ingredients

- 90 g cornflour, sifted
 - 60g cheese, finely grated ((aged cheddar, gruyere and/or parmesan))
 - 60g butter
 - pinch cayenne pepper
 - pinch ground white pepper
- 1 Small egg, well beaten

Note

Adapted from Mrs Maclurcan's cookery book (1903) Cheese darlings are the original 'savoury shape' and are decidedly moreish.

Directions

Put the cornflour into a large bowl, add cheese and stir through. Chop butter into small pieces and rub into the flour until the mixture resemble bread crumbs or use a food processor if you prefer (the cornflour has an oddly squeaky feeling between your fingers). Mix in a good pinch of salt, cayenne and pepper. Mix in the egg to form a soft dough. Roll the dough into a log shape, wrap in baking paper and refrigerate for half an hour.

Preheat oven to C180° or C160° fan forced.

Divide the dough into 3 portions and one portion at a time, roll them between two sheets of baking paper dusted with cornflour until 2 millimetres thick. Cut into small rounds or desired shapes and place on a lined baking tray. Bake for 12 minutes or until lightly browned on top. The biscuits will harden as they cool. once completely cold, store in an airtight container for up to 2 weeks.

