

# Cheese Straws

**2 CUPS ROOM TEMPERATURE  
(SHREDDED CHEESE)**

**1/2 CUP ROOM TEMPERATURE SALTED BUTTER**

**1 1/2 CUP WHITE LILY ALL-PURPOSE FLOUR**

**1/4 TSP. CAYENNE PEPPER**

*Option: use 2 TSP. DRY HIDDEN VALLEY RANCH in place of cayenne or add both.*

With a food processor or stand mixer, mix butter and cheese until it is thoroughly blended and there are no large pieces of cheese. It took my mixer 10 minutes with wire whisk attachment on highest speed. A food processor would blend it quicker since it is using blades. Once the two are processed well and creamy add flour and spices.

Place mix out on a floured surface and cut them out like crackers or pipe them through a pastry bag. I used a pastry bag and Wilton tips 4B and 1M. You can see differences of the tip in my video tutorial.

Bake these on a parchment lined sheet pan at 375 degrees for 12 minutes.

Cool on a cooling rack and store in an airtight container once they are completely cooled. Enjoy! These can also be frozen after baking and enjoyed later.