



Noreen's Kitchen

Southern Style Cheese Straws

Ingredients

1 1/2 cups (3 sticks) Butter, softened
1 pound (4 cups) shredded sharp cheddar
4 cups all purpose flour
1 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon garlic powder
1/2 teaspoon onion powder

Step by Step Instructions

Preheat oven to 350 degrees.

Whip butter in the bowl of a stand mixer until light and fluffy.

Add cheese and beat to incorporate.

Add spices a blend well.

Add flour two cups at a time blending each addition until well mixed.

Mixture will look crumbly at first. Keep mixing until it comes together to form a soft but not sticky dough.

Place a portion of the dough in a cookie press and using the design of your choice, press out the biscuits on an ungreased and unlined clean baking sheet. Parchment is actually a hindrance here.

Bake one sheet at a time for 12 minutes.

Remove from oven and allow the cheese straws to sit on the baking sheet for five minutes before removing to a rack to cool completely.

Store cooled cheese straws in an airtight container for up two weeks. Baked cheese straws can be frozen in an airtight container for up to three months. Thaw at room temperature before serving.