

Gluten Free CHEESE BISCUITS



185g Gluten free plain flour
85g Vegetable margarine
225g Grated strong **cheddar**
1tsp Salt
1tbsp Garlic powder
2 Free range **egg** yolks
1tbsp Water

For Chilli Cheese Biscuits add

1tbsp Cayenne pepper
1tbsp Smoked paprika
1tsp Chilli flakes
1tbsp Dried Parsley

1. Preheat oven to 160° and line baking sheet with silicone paper or bakers parchment.
2. Weigh off all dry ingredients and marg. to processor and combine.
3. Add cheese and combine.
4. Slowly add egg yolk first and then water until mixture forms a ball within the food processor.
5. Turn out dough and knead well.
6. Split in half and roll out dough onto a liberally flour dusted surface very thin. Perhaps 1/8inch thick if you can manage.
7. Cut out with desired shape and place on baking tray. Chill in fridge for 1/2hr.
8. Bake for 20 minutes or longer depending on oven and cool on racks.
9. Eat with more cheese!

