Cheese Straws

* 150 g self raising flour
* 75 g margarine
* 1 egg
* 1 – 2 tablespoons milk
* pinch of salt
* 100 g grated cheese
1. Sieve flour and salt into bowl. Add the margarine and using your hands rub it into the flour until it looks like crumbs.
2. Add the grated cheese and mix well.
3. Beat the egg and then add it a little at a time with the milk to the flour mix. Stir all the time.
4. Sprinkle flour onto a board and turn the dough onto the flour. Knead and then roll out to about 1 cm think. Cut strips and then twist them as you place them on a greased baking sheet.
5. Bake in an oven for about 10 – 15 minutes at 160°C until golden brown.
6. Cool on a cooling tray.