

Cheese Straws

1 cup sifted flour

1/2 tsp baking powder

1/2 cup (1 stick) cold butter or Parkay margarine, cut into small pieces

1 cup shredded cheddar cheese

3 Tbsp dry white wine, water, or milk

Place cookie sheet in freezer to cool while preparing cheese straws.

In a large bowl, sift together the flour and baking powder.

Cut in butter and cheese with a pastry blender.

Add liquid; mix well. Refrigerate mixture until ready to use.

Using a star design on a cookie press, fill the press with the cheese mixture.

Press out onto cold cookie sheet.

Bake in preheated 375 degree oven 8 to 10 minutes. Remove at once to cooling rack.