



## Cheese, Paprika & Poppyseed Biscuits

Sarah's servings: 40, Sarah's Skill: Easy, Baking time: 10 - 12 mins

### Ingredients

150g Plain flour  
2 tsp Sweet paprika  
1/2 tsp Salt  
100g Cold butter cubed  
75g Grated mature cheddar cheese  
2 Tbsp Poppy seeds

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### Method

- Put the flour, salt and cubed cold butter in a food processor and pulse until you have the texture of fine breadcrumbs.
- Add the paprika and grated cheese and pulse again until it forms a dough.
- Take some cling film and place flat on the worktop.
- Place the dough on top of the clingfilm and roll back and forth until it is about 18 cm long and 4cm diameter.
- Sprinkle the poppy seeds onto the clingfilm and roll back and forth until evenly coated.
- Wrap fully in the cling film and place in the fridge for at least 1 hour or overnight.
- When ready to bake pre-heat the oven to 220 degrees centigrade (200 fan) and prepare two baking trays with baking parchment.
- Take the dough out of the fridge and slice into thin slices about 1/4 cm and place on the baking trays.
- Bake for 10-12 minutes and leave to cool for 5 minutes before transferring to a cooling rack.