



## SPICY CHEESE BISCUITS

These are really easy to make and go really well with coffee. You can also keep a frozen roll of the dough in the freezer, soften for about 10 minutes, then slice and cook to have hot instant cheese biscuits.

- Ingredients
- 100g plain flour
- 100g butter, straight from the fridge
- 100g Isle of Arran Cheddar, grated
- Good pinch of: cumin seeds, salt, mustard powder,
- Cayenne and ground pepper

Either whizz the flour and the butter in a food processor or mix by hand till fine breadcrumbs, then stir in the grated cheese and spices. Add a little cold water to make the mixture bind together to make a smooth dough. (At this stage you can roll into a sausage shape, wrap and freeze). Flour your working surface and roll out the dough to about 5mm and cut out circles. Place on a greased tray and bake at 180 degrees Celsius for about ten minutes till lightly golden.