

## Cheese Straws – **Billie Ann Segler**

- 1 lb. sharp cheese
- 1 stick butter or oleo
- 1 teaspoon salt
- 1 teaspoon baking powder
- 2 cups flour (unsifted)
- ¼ teaspoon red pepper
- ½ teaspoon paprika



Grate cheese, melt butter, and cool; pour over grated cheese. Sift flour and other dry ingredients together. Add to cheese and butter mixture. Mix well. Put in a cookie press and cut off into about 2" straws on an ungreased baking sheet. Place in a 375° oven and bake about 12 to 15 minutes, or until peaks are light brown.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOT E-News* April, 2016.