

Easy Cheese Straws



Ingredients

- 1/2 cup butter, softened
 - 2 cups shredded sharp cheddar cheese
 - 1-1/4 cups all-purpose flour
 - 1/2 teaspoon salt
 - 1/4 teaspoon cayenne pepper
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Directions

- Preheat oven to 350°. In a large bowl, beat butter until light and fluffy. Beat in cheese until blended. Combine flour, salt and cayenne; stir into cheese mixture until a dough forms. Roll into a 15x6 inch rectangle. Cut into thirty 6-inch strips. Gently place strips 1 inch apart on ungreased [baking sheets](#).
- Bake until lightly browned, 15-20 minutes. Cool 5 minutes before removing from pans to wire racks to cool completely. Store in an airtight container.