

**Cheese Straws**  
**By: Dottie Baltz**

~ 1 cup all-purpose flour  
~ 1-1/2 teaspoon baking powder  
~ 1/2 teaspoon salt  
~ 1/2 cup shredded reduced-fat cheddar  
~ 2 tablespoons + 1-1/2 teaspoon butter  
~ 1/3 cup fat free milk  
~ 2 teaspoons paprika

Preheat oven to 425 degrees.

Combine flour, baking powder, and salt. Stir in the cheese. Cut in the butter until the mixture resembles coarse crumbs. Gradually add milk, tossing with fork until dough forms balls.

On a lightly floured surface, roll dough into a 12" square. Cut in half lengthwise, then cut each piece into 1/2" strips. Sprinkle with paprika. Place 1" apart on a baking sheet that has been coated with non-stick cooking spray. Bake at 425 degrees for 6-8 minutes. Serve warm.

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