

Cayenne Cheeses

Ingredients

1/2 lb. of butter, 1/2 lb. of flour, 1/2 lb. of grated cheese, 1/3 teaspoonful of cayenne, 1/3 teaspoonful of salt; water.

Method

Rub the butter in the flour; add the grated cheese, cayenne. and salt; and mix these ingredients well together. Moisten with sufficient water to make the whole into a paste; roll out, and cut into fingers about 4 inches in length. Bake them in a moderate oven a very light colour, and serve very hot.

Source: Mrs Beeton's Book of Household Management (1861)

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