

Herby Cheesy Bread*

Prep time: 15 minutes Cooking time: 15 minutes



Ingredients

200g / 7oz self raising flour (wholemeal or white) 1 small handful cheese, grated
 150ml / 5 floz / 1/4 pint water
 1/2 teaspoon baking powder
 50g / 2oz margarine
 1/2 teaspoon dried thyme
 1 teaspoon dried basil



Method. Heat oven to 220°C/Gas Mark 7

- Sieve flour and baking powder into a large bowl. Rub the margarine into the flour using your fingertips until it resembles breadcrumbs
- Stir in the herbs and cheese. Make a well in the centre and slowly pour in the water. Mix to form a soft, but not sticky dough
- Lightly flour a surface and push out the dough until flat, with a thickness of about 3cm
- Grease and flour a baking tray
- Break the dough up into circles or thin sausage shapes to make breadsticks. Put on the baking tray and bake for around 15 minutes
- Check the bread is ready by tapping the bottom and listening for a hollow sound



Tip!
 If you are new to wholemeal foods,
 try 1/2 wholemeal and
 1/2 white flour

* Adapted from Focus On Food