

Easy Homemade Cheese Straws for Parties, Snacking, and Holiday Trays

Here is what you need to make these Cheese Straws:



OVEN
350°F

TIME
20 to 30 min

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INGREDIENTS

- 1 block (8 ounces) sharp cheddar cheese
- 3/4 cup unsalted butter, room temperature
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 to 1 teaspoon cayenne powder, to taste
- 2 cups all-purpose flour

DIRECTIONS

1. Prep the oven and pan: Preheat your oven to 350°F. Line a baking sheet with parchment paper or a silicone baking mat.
2. Shred the cheese: Use a box grater to shred the sharp cheddar cheese. Freshly grated cheese works best for flavor and texture.
3. Mix the cheese and butter: In a mixing bowl, use a mixer to blend the shredded cheese and room temperature butter together until smooth.
4. Add the seasonings: Mix in the salt, garlic powder, and cayenne powder until evenly combined.
5. Add the flour: Gradually add the flour and mix well until a dough forms.
6. Scoop the dough: Use a 1 1/2 tablespoon cookie scoop to portion the dough onto the prepared baking sheet, leaving about 2 inches between each piece.
7. Press with a fork: If desired, gently press the tops with the tines of a fork. Dipping the fork in water can help prevent sticking.
8. Bake: Bake for 20 to 30 minutes, or until golden brown. Bake for less time if you want a crisp outside and a slightly chewy center, or longer for a crispier result all the way through.
9. Cool: Let them cool on the baking sheet for about 10 minutes before transferring to a cooling rack. Continue baking in batches until all the dough is used.

SWAPS & NOTES

This recipe is simple, but a few notes can help you get the best result.

Sharp cheddar: Use a good sharp cheddar for the boldest flavor.

Freshly shredding it makes a difference.

Butter: Room temperature butter blends more easily with the cheese and helps create a smooth dough.

TIPS FOR SUCCESS

Use freshly shredded cheese instead of pre-shredded.

It melts and blends better, and the flavor is stronger too.

Do not overwork the dough once the flour is added.

Mix until everything comes together, but stop once it looks evenly combined.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-homemade-cheese-straws-for-parties-snacking-and-holiday-trays/>