

# Vegan Cheese Straws

## Ingredients

50g Vegan Spread (Flora Freedom is good)  
100g Plain Flour  
40g Vegan Cheese (Violife Prosociano is good)  
1tsp Paprika  
1 tsp Wholegrain Mustard  
1/2 tsp English Mustard  
Salt and Pepper (to season)\*  
Dairy Free Milk to glaze



## Method

1. Pre-heat your oven to 180 degrees/Gas 5
2. Rub together the vegan spread and flour in a bowl
3. Add the cheese, paprika, mustards and season with salt and pepper
4. Work it into a dough - a spoon will be clunky here, you are best to get your hands stuck in and it will bind together nicely
5. Roll out onto a lightly floured surface and cut into 1cm strips. It's up to you how neat you want to be - remember rustic is bang on trend right now