

Cheese Straws

Crispy homemade cheese straws recipe with sharp cheddar and spices. Perfect party snack or appetizer ready in 30 minutes. Easy step-by-step guide.

15 min

PREP

15 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup flour
- 1 cup unsalted butter
- 2 cup cheddar cheese
- 2 tbsp water
- 1 tsp garlic powder
- 1 tsp cayenne pepper
- 1 tsp paprika
- 1 tsp salt

Instructions

1 Prepare for Baking

Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper.

2 Make the Dough

In a large bowl, whisk together 2 cups flour, 1 teaspoon salt, 1 teaspoon cayenne pepper, 1 teaspoon paprika, and 1 teaspoon garlic powder until evenly combined.

3 Add 1 cup grated cheddar cheese and 2 tablespoons softened butter to the flour mixture. Use your fingertips or a pastry cutter to rub the ingredients together until the mixture looks like coarse breadcrumbs with no large butter pieces visible.

4 Sprinkle 1 cup cold water over the mixture, starting with half and adding more as needed. Mix gently with a fork until the dough just comes together and holds when pressed - it should not be wet or sticky.

5 **Roll and Cut**

Turn the dough onto a lightly floured surface and gently knead 2-3 times until smooth. Roll out to 1/8-inch thickness using a rolling pin, turning the dough 90 degrees occasionally to maintain even thickness.

6 Cut the dough into strips 1/2-inch wide and 6 inches long using a sharp knife or pizza cutter. Transfer the strips to the prepared baking sheets, spacing them 1 inch apart.

7 **Bake**

Bake for 12-15 minutes, rotating the pans halfway through, until the cheese straws are golden brown on the edges and crisp to the touch.

8 **Cool and Serve**

Cool on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving. Store in an airtight container for up to 1 week.

Tips

Use freshly grated sharp cheddar cheese for the best flavor and melting properties. Pre-shredded cheese contains anti-caking agents that can prevent proper incorporation and affect the final texture of your cheese straws.

Ensure your butter is properly softened to room temperature before mixing. Cold butter won't incorporate well with the dry ingredients, while overly warm butter can make the dough too sticky and difficult to handle.

Don't overwork the dough when mixing. Combine ingredients just until they form a cohesive dough. Overmixing develops the gluten in the flour, resulting in tough, chewy cheese straws instead of crispy ones.

Roll the dough to an even thickness of 1/8 inch using rolling pin guides or measuring sticks. Uneven thickness leads to inconsistent baking, with thinner areas burning while thicker sections remain undercooked.

Use a sharp knife or pizza wheel to cut clean strips. Dragging a dull knife through the dough can create ragged edges that burn easily during baking.

Allow cheese straws to cool completely on the baking sheet for 5 minutes before transferring to a wire rack. This initial cooling period helps them firm up and prevents breaking during transfer.

Taste-test your dough before baking and adjust seasonings as needed. The flavors will concentrate slightly during baking, but it's easier to add more spice before cooking than to compensate afterward.

Store completely cooled cheese straws in an airtight container with a paper towel to absorb moisture. This simple step helps maintain their crispiness for up to two weeks at room temperature.

