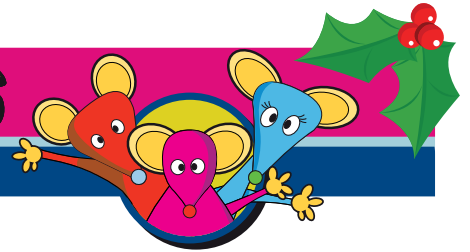


Inspiring young minds...™

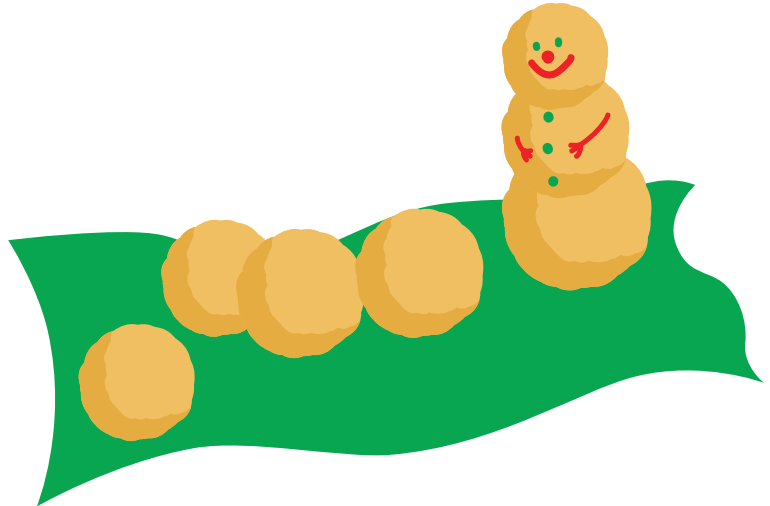
**KIDS**



## Cheesy Snowballs or Snowmen

You will need:

- 150g self raising flour**
- 75g butter or margarine**
- 75g cheese, finely grated**
- 1 egg and 1 tablespoon of milk, beaten together**
- A tablespoon**
- A circular shaped cutter or a snowman shape if you have one**
- A greased baking tray**



What to do:

1. Before you start ask a grownup to heat the oven to 200°C, 400°F, gas mark 6.
2. Sift the flour through a sieve, don't shake it too hard or it will go all over the place and you too!
3. Add the butter or margarine and rub it through your fingers to make crumbs.
4. Leave one tablespoon of grated cheese on a saucer but add the rest to the bowl and stir it in.
5. Put a tablespoon of the beaten egg and milk into a cup and mix the rest into the mixture to make a dough.
6. Sprinkle flour onto a clean surface and roll out the dough.
7. Use the cutter to cut out round or snowmen shapes. Roll any scraps together, roll out and cut out more shapes.
8. Use the left over egg mixture in the cup to brush over the shapes, and sprinkle the spare cheese on top.
9. Place the shapes onto the greased baking tray.
10. Bake them in the oven for 8-10 minutes until they are golden.