

Buffy Cheese Biscuits

Makes fifteen to twenty biscuits

Ingredients:

- One hundred and fifty grams plain flour
- One hundred and twenty-five grams unsalted butter
- Thirty-five grams grated Parmesan cheese
- Thirty grams grated mature cheddar cheese
- Twenty grams Crunchy Critters Buffalo Worms (2 x 10g packets)
- Half teaspoon salt

Preparation Method:

- 1. Add the flour, butter, Parmesan, cheddar and salt into the bowl of a food processor and use the pulse button to process until the mixture begins to come together and is evenly combined.
- 2. Add the buffalo worms into the combined mixture and gently stir in.
- 3. Bring the dough together with your hands and roll into a log about 4 cm in diameter.
- 4. Wrap it in cling film and place it in the fridge to chill for 30-45 minutes.
- 5. Preheat the oven to 180°C.
- 6. After cooling take out of the fridge, remove cling film and cut the log into 5 mm thick slices, before placing slices on to a greased baking tray.
- 7. Bake in preheated oven for 8-12 minutes or until pale golden and cooked through.