



Ant-y-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
- Sixteen grams Crunchy Critters Queen Leafcutter Ants (two 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 ants 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.