

## **Cheese and Garlic Bites**

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- 1 cup wheat flour
- 1 cup grated cheddar cheese
- 1 tablespoon garlic powder (not garlic salt!)
- 1 tablespoon soft butter or margarine
- 1/2 cup milk

Mix flour and cheese together. Add garlic powder and softened butter. Slowly add milk till you form a stiff dough. (You may not need all of the milk). Knead on floured board for a few minutes. Roll out to 1/4 inch thickness. Cut into shapes and place on ungreased cookie sheet.

Bake at 180° or gas mark 4 for 15 minutes.

Let cool in oven with the door slightly open till cold and firm.

Refrigerate to keep fresh.