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**Cheese Pinwheels**

Ingredients

500 mL Flour

15 mL baking powder

5 mL Salt

100 mL shortening

100 mL milk

30 mL soft margarine

150 mL grated cheese

Method:

1. Preheat to 350 F
2. Sift 500 ml flour, 15 ml baking powder and 5 ml salt.
3. Cut shortening into size of small peas.
4. Gradually stir in milk with a fork until dough forms a ball around the fork.
5. Turn dough out onto a lightly floured counter**.**
6. Knead gently 8 – 10 times.
7. Roll into a rectangle and spread with soft margarine and cheese.
8. Roll into a jellyroll. Cut with dental floss.
9. Bake 8 - 10 minutes.