



RECIPES:

WOODROW'S FAVORITE CHEESE STRAWS

This recipe comes from a collection put together by our friends at the Woodrow Wilson House in Washington D.C. Cheese Straws were a common snack in the White House, and were generally served with a soup. Woodrow Wilson loved to snack on cheese straws, even though they created tummy issues for him.

The staff here at the WWPL LOVE Cheese straws and can't to have you all make them and share!

INGREDIENTS

- 1/2 pound sharp cheddar cheese, finely grated
- 1/4 pound butter
- 1 1/2 cup sifted flour
- 1/2 teaspoon paprika
- 1/4 teaspoon salt
- large bowl
- knife for cutting dough
- cookie sheet

DIRECTIONS

1. Preheat Oven to 375
2. Cream Cheese and butter together.
3. Add flour, paprika and salt, and mix thoroughly
4. Roll dough on floured board to 1/4 inch thickness, then cut into even strips (4 x 1/2 inches)
5. Bake on ungreased cookie sheet for 8-10 minutes. Cool before munching!

PREP TIME: 10 MINUTES

COOK TIME: 8-10 MINUTES

TOTAL TIME: 18-20 MINUTES

Woolly's PRO TIP: The original recipe calls for an ungreased cookie sheet, but we find laying some parchment paper down creates a good crispy straw and it makes for easy clean up!