



# Cheese Puff Pastry Straws

The complex flavors of dry aged cheeses leave your party guests wanting more.

## Ingredients

- 1 recipe of [Pamela's Cheese Puff-Pastry Dough](#), prepared using [Pamela's Gluten-Free Bread Mix](#)
- 1/4 cup aged Parmesan or sharp dry cheddar cheese

## Directions

Gently knead grated cheese into prepared dough. Dust work surface and rolling pin with Pamela's Gluten-Free Bread Mix and roll out Cheese Puff-Pastry Dough to a thickness of 1/4-inch. Cut in on-quarter-inch ribbons and gently roll or twist beneath fingertips to create an attractive straw.

Place straws on parchment-lined or lightly-oiled baking sheet. Let rest 60 minutes before baking.

Preheat oven to 375°.

Bake appetizers in preheated 375° oven for about 15 minutes until golden brown and crispy. Serve warm from the oven.

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