

# KAASKOEKIES ALA MARIE-SOUTBESKUITJIES



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250 g cake flour

1 packet Knorr Black Pepper sauce (powder)

55 g grated Cheddar cheese

15 ml fresh chives, finely chopped

125 ml olive oil

1 egg yolk

80 ml water

5 ml garlic powder

1 ml cayenne pepper or smoked paprika or spices of your choice  
(Cayenne pepper to be used sparingly and to taste)

Preheat oven 170°C.

In a bowl mix together the cake flour, Knorr Black Pepper Sauce.

cheddar cheese and chives, and spices of your choice.

Whisk together the oil, egg yolk and the water.

Combine the oil mixture and flour. Mix well.

Place the dough onto a lightly floured surface and knead until smooth.

Wrap dough in plastic wrap and let rest in the fridge for about 25 -30 minutes.

On a floured surface, roll the dough out about 5 mm thick and cut out biscuits with a cookie cutter.

Bake biscuits on a greased baking tray for  $\pm$  20 minutes and lightly brown.

Allow to cool completely, remove and place in a air-tight tin.

Maak hulle so groot soos 'n R5 munt stuk en lekker dun, dit is net te lekker.

Bron: Marie de Vries

Foto: Gideon Louw

Nota: Die grootte wat ek gemaak het, kry jy omtrent 60 + ek het 'n tod measure glasier gebruik om dit mee uit te druk, ek moet bysê ekt die koekies, maar klein gemaak en daarom net 15 min gebak.