Cheese Straws

2 cups extra sharp cheddar cheese

1 1/2 cups flour

8 Tablespoons butter, chilled and cut into 8 pieces

3/4 teaspoon salt

3/4 teaspoon paprika

1/2 teaspoon baking powder

1/4 teaspoon cayenne pepper

3 Tablespoons ice water

Process flour, butter, cheddar, salt, paprika, baking powder and cayenne in food processor until sandy.

Add ice water and pulse until dough forms a ball.

Knead gently and pat into a 4" square.

Roll dough into a 10" square.

Drag back of fork across dough to make decorative lines.

Use sharp knife to trim edges of dough to a neat square.

Cut dough into 3 equal pieces, perpendicular to decorative lines.

Cut each section into 1/2" wide strips in direction of lines.

Place straws 1/2" apart on silpat lined baking sheet.

Bake 30-35 minutes at 350.  Let cool completely on baking sheet. b