

Less than 45 minutes (plus chilling time)

Makes 24

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Ingredients

- ½ cup (60g) biltong, chopped
- 1½ cups (110g) cheddar cheese, grated
- ½ cup (125g) butter, softened
- Pinch of salt
- ½ Tbsp (7ml) onion powder
- ½ Tbsp (7ml) crushed garlic flakes
- 1½ cups (225g) cake flour

Method

1. Preheat oven to 180°C and line a baking tray with baking paper.
2. Combine all ingredients in a food processor.
3. Pulse to form a dough – if too dry, add 1 tsp (5ml) of cold water at a time until dough comes together.
4. Roll dough into a log and cover with clingfilm.
5. Gently flatten the sides using two loaf tins so that the log is a square-like shape. (If you're in a rush, skip this step.)
6. Chill in the fridge until firm, about 1 hour.
7. Cut into 1cm slices, arrange on prepared baking tray and bake for 12–15 minutes, or until golden and crisp. (When slicing your biscuits, turn the log over after each slice to maintain the shape.)
8. Cool completely before serving.

COOK'S NOTE

Replace chopped biltong with biltong powder and some fresh sprigs of rosemary for an extra flavour punch. These biscuits can keep for up to a week, stored in an airtight container.

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