

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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