**Crunchy Curry Cheese Biscuits**

Very 1960s – they include a curry powder which has always seemed a Dodo Macintosh type ingredient, and the Corn Flakes make it even more so.

*Note:* these bikkies are soft, not crisp, but with crunchy bits.

*You’ll need:*

* 125gm butter
* 1 egg
* 1 cup self-raising flour
* 1 cup Corn Flakes
* 1 cup grated cheddar cheese
* 1 level tbsp curry powder

*Method:*

Preheat oven to 150 ºC.

Beat egg and butter, rub in the flour with your fingers, then add other ingredients.

Firm into small balls, place on a tray lined with baking paper, press each biscuit with a fork to flatten it.

They need to be as thin as possible or they will be too soft.

Bake for about 25 minutes or till light brown at the edges. Cool on trays then keep in a sealed container.