**Cheesey Bikkies**

*You’ll need:*

* 125gm butter
* 1 cup plain flour
* 2 tbsp self-raising flour
* 125gm grated cheddar or other firm yellow cheese
* 1 tbsp red chilli, finely chopped
* 1 tbsp chives, finely chopped
* 1 tbsp lemon juice

*Method:*

Preheat oven to 150 ºC.

Place all ingredients in a bowl and rub with clean fingers till mixed.

Form into small balls, place on a tray lined with baking paper, then press each biscuit with a fork to flatten it – they need to be as thin as possible.

Bake for about 25 minutes or till light brown at the edges.

Cool on trays then keep in a sealed container.