

Mesozoic Munchies

Brachiosaurus Bites



You will need:

- 100g plain flour
- 75g butter or margarine
- 50g cheddar cheese, grated
- 1 egg yolk
- Finely grated parmesan cheese and mixed herbs for sprinkling

What you need to do:

1. Measure the flour into a bowl and rub in the butter/margarine until it resembles fine breadcrumbs.
2. Stir in the grated cheese followed by the egg yolk.
3. Bring the mixture together to form a cheesy pastry.
4. Wrap the mixture in cling film and chill in the fridge for about 30 minutes.
5. Preheat the oven to 190°C.
6. Lightly grease two baking trays.
7. On a lightly floured work surface, roll out the pastry to about 5mm thickness.
8. Either freehand or using a template, cut out five-toed dinosaur feet shapes.
9. Place these on the baking trays, brush with beaten egg or milk and sprinkle with parmesan cheese and dried herbs.
10. Bake in the oven for about 10-15 minutes or until golden brown.
11. Lift carefully off the baking trays and onto wire cooling rack. Allow to cool completely.
12. Once cool, take a big Brachiosaurus bite and enjoy!