

Biltong Buttered Cheese Biscuits

Servings: 6

Prep Time: 15min

Cook Time: [Click here to enter text.](#)



Ingredients

Biscuits

- 250 g self raising flour
- 2.5 ml salt
- 1 ml cayenne pepper
- 1 ml mustard powder
- 250 g butter
- 250 g grated cheddar cheese

- 2 egg yolks, beaten
- 15 ml fresh lemon juice

Butter

- 100 g soft butter
- 80 g biltong (roughly chopped in a food processor)

Directions

1. **Biscuits:** Sift the flour, salt, cayenne pepper and mustard powder together. Rub the butter into the flour mixture.
2. Add the cheese, egg yolks and lemon juice and mix together to form a dough.
3. Put the dough in a plastic bag and refrigerate for 30 minutes.
4. Pre-heat the oven to 190°C. Spray two baking trays with "Cook and Bake".
5. Roll out the dough on a lightly floured surface to 5mm thick.
6. Cut with a biscuit cutter and place onto the prepared baking tray.
7. Bake for 12 minutes. Remove from oven, cool for a bit and remove to cooling racks to cool down completely.
8. **Butter:** Mix the butter and biltong together until well combined and spread onto the biscuit and sandwich two together. Keep in an airtight container.