

## Ryan's cheese dumplings

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 2 sheets of puff pastry</li><li>• 1/3 cup mozzarella</li><li>• 1/3 cup parmesan</li><li>• 1/3 cup tasty cheese</li></ul>	<p><b>Equipment</b></p> <p>Measuring cups Grater Sharp knives Tongs Spoons Chopping boards Baking trays Baking paper</p>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Preheat oven to 160°C</li><li>2. Line baking tray with baking paper</li><li>3. Grate cheeses into a mixing bowl (if not already grated). Stir.</li><li>4. Cut each piece of puff pastry into 4 even squares.</li><li>5. Using tongs or a spoon, put some cheese in the centre of each pastry square. Fold the pastry edges over diagonally to make a triangle. Press the edges together with a fork to seal the cheese inside.</li><li>6. Place on baking tray and bake for 15 minutes or until golden.</li></ol>	