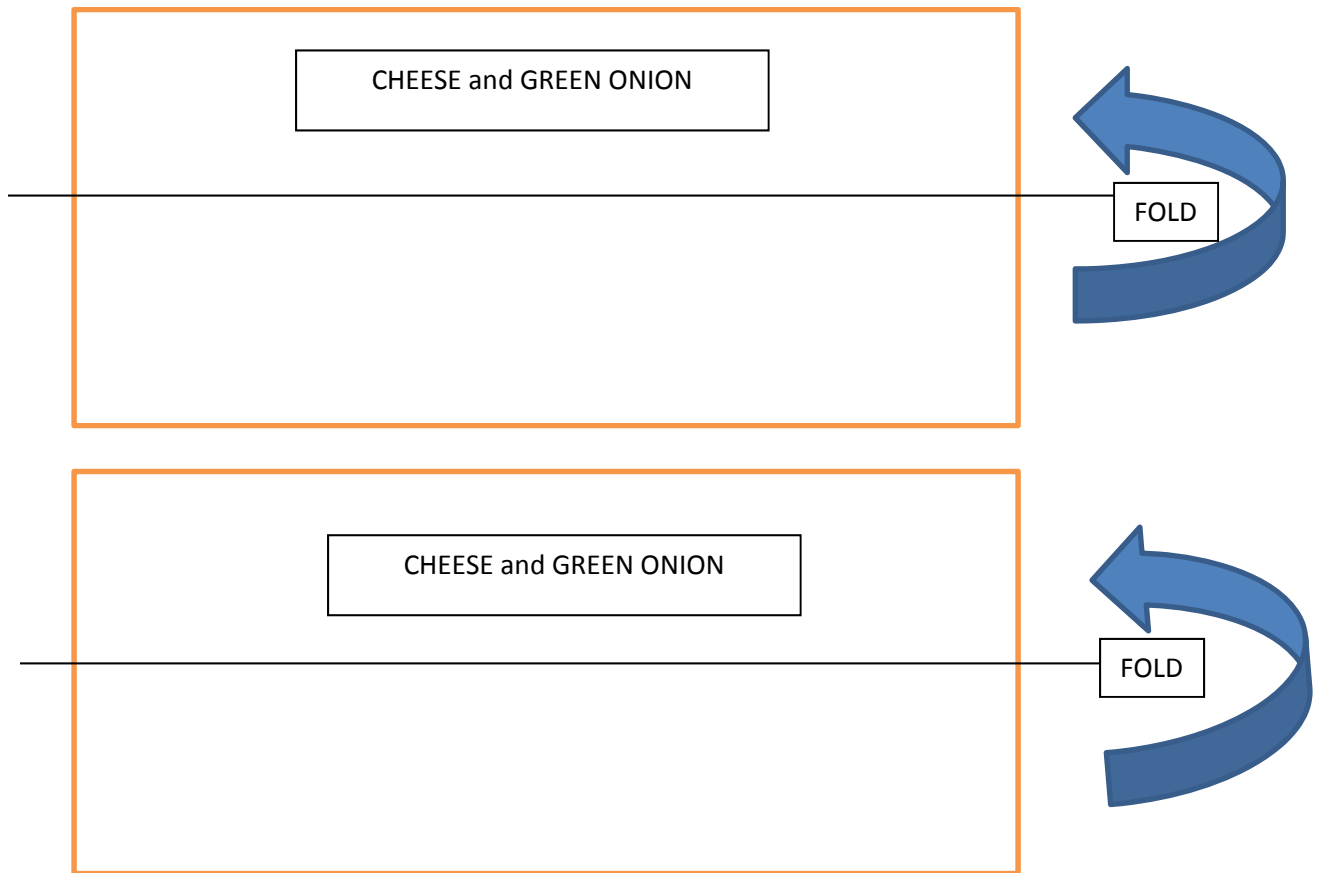


Option 2- Cheese & Onion Twists

Spread Cheese and green onions on 1 half of each of the rectangular dough pieces.



Directions:

1. Divide yeast dough into 2 equal section.
2. Turn yeast dough out onto a lightly floured surface, and roll into 2 equal size rectangles.
3. Score your dough making a line horizontally down th centre of the dough, as seen in the diagram above.
4. On one half of each of the rectangular shaped dough, spread margarine, and sprinkle your cheese and green onions.
5. Fold the half of the dough without the cheese on it onto the cheese and green onion half.
6. Using a pizza cutter, cut vertical strips out of the dough and twist each strip twice.
7. Using a pastry wash with a beaten egg, and sprinkle with poppy seeds.
8. Place on parchment paper on a baking sheet, and bake for 13-16 minutes at 400F.



