

Crispy Lunchbox Mousetraps

Makes 6 slices

Preparation Time: 10 minutes

These mousetraps are so easy to make and kids just love them!

Ingredients

6 slices PAMS white toast bread

PAMS butter for spreading

Vegemite, marmite or promite

150g PAMS Edam or Colby Cheese, finely grated

Method

Preheat the oven to 160 degrees celsius.

Take each bread slice and butter lightly. Spread each with a light topping of vegemite, marmite or promite.

Scatter the cheese evenly and thinly over the top of the slices. Cut the slices into thirds or quarters and arrange on 1-2 baking trays.

Bake in the preheated oven for 20 minutes or until crispy and the bread has dried out.

Allow to cool before packing into an airtight container.

Alternative Idea

There are endless combinations you can create with mousetraps. Try a Cheese 'n' Onion variation - mix 50 grams butter with 1 tablespoon onion soup powder and use to spread the bread with. Omit the vegemite.