

## **Marmite Mouse Traps**

### **Equipment**

Measuring cups & spoons  
Grater  
Bread and butter knife  
Baking tray  
Chopping board and knife  
Mixing bowl

### **Ingredients**

6 slices of bread  
2 tablespoons Marmite  
1 cup of cheese grated  
1 tablespoon of fresh chopped  
chives

### **How TO MAKE IT:**

- 1 Place bread on baking tray and grill on one side only until toasty.
- 2 Flip the bread over and on the soft side put a thin layer of Marmite.
- 3 Mix grated cheese and chopped chives together in a mixing bowl.
- 4 Sprinkle the cheese and chives mixture over the marmite.
- 5 Grill for 5 minutes or until golden brown. Cut into triangles or soldiers to serve.

