

a pearl kind of girl

Cheese Wafers

- 1/2 cup unsalted butter, sliced
- 2 cups coarsely grated cheddar cheese
- 1/2 cup finely grated parmesan cheese
- 1 cup all- purpose flour
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon salt

Combine butter, cheese, flour, pepper and salt in a food processor and pulse several times until crumbly. Then process for 30 seconds to 1 minute until dough forms.

Transfer the dough to a sheet of parchment paper and room into a log about 2 inches thick and refrigerate at least 1 hour.

Preheat oven to 350 degrees.

Cut chilled dough into 1/4 inch thick slices and arrange them on a baking sheet where they are not touching. Bake for 12 minutes or until golden and crisp.

Immediately spring with salt and cool before serving.

