



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Cheddar Shortbread** (adapted from Whisk: a food blog)

Makes about 30 cookies

Despite the advice of my students, I'm not sure I'd add garlic, which sounds like it could easily become overpowering. I could go either way on herbs, and I definitely think some salt (maybe  $\frac{1}{4}$  teaspoon to start) would be a nice addition.

I'm not sure I baked these this long; I think it's more likely that I baked them about 10 minutes, just until they no longer looked wet on top and they were slightly browned around the edges.

6 tablespoons unsalted butter, softened  
6 ounces cheddar cheese, shredded  
1 cup (4.8 ounces) all-purpose flour  
 $\frac{1}{2}$  teaspoon cayenne pepper

1. In a food processor, mix all of the ingredients with the metal blade until the dough forms a ball.
2. Roll the dough into a log. (You can freeze the logs by wrapping them in plastic wrap and put them in a freezer bag. Thaw overnight in the refrigerator before baking.) Slice into  $\frac{1}{4}$ -inch rounds and place on baking sheet. Chill for 1 hour in the refrigerator or 30 minutes in the freezer.
3. Meanwhile, preheat the oven to 350°F. Bake for 17-20 minutes, or until light brown. Cool completely on a wire rack.