



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Bacon Parmesan Shortbread (adapted from The New York Times via Use Real Butter)

Makes about 18 cookies (more if you cut them thinner)

I used pancetta instead of bacon, which complimented the parmesan nicely.

The original recipe titles these crackers and shows a picture of thin and flaky squares. These must have been rolled paper thin before baking. However, the recipe instructs the dough to be rolled out (or cut, the way I did it) ½-inch thick. I compromised and went with ¼-inch thick, which gave a texture more like shortbread than crackers. I'm sure they're good both ways, but if you do roll them thinner, you'll need to adjust the cooking time.

1 cup (4.8 ounces) all-purpose flour
½ teaspoon salt
½ cup (1 ounce) finely grated fresh Parmesan cheese
4 tablespoons (½ stick) unsalted butter
¼ cup cream or half-and-half, more as needed
4 ounces (about 4 slices) bacon, cooked and crumbled

1. Put the flour, salt, cheese and butter in the bowl of a food processor. Pulse until the flour and butter are combined. Add about ¼ cup cream or half-and-half and let machine run for a bit; continue to add liquid a teaspoon at a time, until the mixture holds together but is not sticky. Add the bacon and pulse a few times to incorporate.
2. Transfer the dough to a large square of parchment or wax paper. Shape the dough into a long rectangle with a 1-inch square cross-section. Wrap tightly in the paper and freeze for at least 3 hours.
3. Heat the oven to 400 degrees. Line a baking sheet with parchment paper or a silicone mat.
4. Slice the dough ¼-inch thick, arranging the cookies ½-inch apart on the baking sheet. Bake until lightly browned, about 10 minutes. Cool on a rack; serve warm or at room temperature or store in a tin for a few days.