

## THE WAY THE COOKIE CRUMBLES



### **Rosemary Gruyere and Sea Salt Crisps** (from *The Smitten Kitchen Cookbook*, by Deb Perelman)

6 ounces (1½ cups) shredded Gruyere cheese  
4 tablespoons butter  
¾ cup (3.6 ounces) all-purpose flour  
1 teaspoon finely minced fresh rosemary (from about 1 sprig)  
¼ teaspoon fine sea salt, plus more for sprinkling

1. Combine all ingredients in a food processor, processing continuously until the mixture resembles coarse, craggy crumbs, about 2 minutes. Transfer the mixture to a large sheet of plastic wrap, gather it together into a ball, and flatten it into a thick square. Wrap in plastic wrap and chill for 15-20 minutes.
2. On a floured work surface, roll the dough to about ⅛-inch thickness. Cut the dough into 1-inch pieces. Dock each cracker with a skewer, then brush with water and sprinkle with sea salt. Transfer the crackers to a parchment- or silicone-lined baking sheet. Bake at 350 degrees for 10-12 minutes, or until the bottoms are lightly browned.