

Savory Cheddar & Herb Cookies

Ingredients:

- 6 ounces white cheddar cheese, shredded
- 1/2 cup unsalted butter, room temperature
- 2 teaspoons pepper
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1 1/4 cups flour



Directions

1. Combine cheese, butter, pepper, thyme, and salt in a large bowl with a hand mixer until well combined. Stir in flour.
2. Knead the dough a few times until the dough comes together. Form into a 7-inch log and wrap tightly with plastic wrap, twisting the ends to secure.
3. Freeze 10 minutes.
4. Slice dough in 1/4-inch slices. Place in a single layer on a baking sheet. Cover and freeze 15 minutes.
5. Preheat oven to 350°F.
6. Remove from freezer and bake 12 minutes. Allow to cool several minutes before transferring to a cooling rack.

Makes 21 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.