

Herb Cheese Dollars

Ingredients:

1/4 cup (1/2 stick) butter, softened

8 ounces (2 cups) shredded sharp cheddar cheese, at room temperature

4 ounces cream cheese, softened

1 1/4 cups flour

1/4 teaspoon basil

1/4 teaspoon ground sage

1/4 teaspoon cayenne pepper

2 tablespoons water

Instructions:

1.
In a medium-sized mixing bowl, combine butter and cheeses and mix with an electric mixer. Beat at a high speed until blended thoroughly and no lumps remain. Add remaining ingredients and mix well.
2. Form dough into a long roll, about 1.5 to 2 inches in diameter. Wrap in plastic wrap and chill until firm.
3. Unwrap from plastic, and use dental floss to slice dough into 1/8 to 1/4-inch slices. (Lay floss under dough, bring both ends up, and cross over the top, pulling in opposite directions until slice is cut.)
4. Place slices an inch apart on lightly greased baking sheets. Bake for 12-15 minutes at 400 degrees. Place on wire rack to cool. Store in an airtight container or bag.



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This recipe is from Tammy's Recipes.