

Ingredients	Grams	Ounce	Each	Baker's %
Flour, A.P.	100	3.75		
Salt			1-Tsp.	
Cayenne Pepper			1/4-Tsp.	
Black Pepper, Freshly ground			3/4-Tsp.	
Sharp Cheddar, Grated	225	8		
Butter, Sweet, Room Temp.	55	2		
Walnuts, chopped medium fin	70	2.5		

Procedure:

- 1). In a small bowl, combine the flour, salt, cayenne and black pepper. Set aside.
- 2). In the bowl of a stand mixer, with paddle attachment, combine the cheese and butter on medium speed until blended.
- 3). Add the flour mixture and beat on low speed until incorporated. Scrape down side
- 4). Add walnuts and continue mix on low speed. The dough should be fairly stiff, with small chunks of cheese and walnut visible.
- 5). Transfer the dough to parchment paper or plastic wrap and form into a log, about 1" in diameter. Wrap well and freeze until hard, about 2 hours.
- 6). Or you may gather the dough into a ball, and flatten into a disc, wrap well and chill in refrigerator for until firm but still pliable.
- 7). Pre-heat oven to 400 degrees.
- 8). Unwrap the dough and cut crosswise, 1/8 to 1/4 inch thick. If dough was shaped into a disc, place on floured work surface and roll out a square or rectangle, 1/8 to 1/4 inch thick.
- 9). Using a pasrty wheel, or sharp knife, cut into 1" squares or 1" by 2" rectangles. Arrange on prepared pan, 1" apart.
- 10). Bake until golden brown on edges, lighter in the center. This takes about 7-10 minutes. Transfer to a wire rack and allow to cool completely. Transfer to an airtight

Notes: Be careful substituting cheeses. A cheese with too high a butter content, such as Brie, Camembert or a triple cream will not work here. Likewise, neither will very hard cheeses, such as aged Pecorino, Parmesan, etc, although you may sub in a few tablespoons of these.

Blue cheese variation: Substitute crumbled blue for the cheddar and 1- teaspoon crumbled dried or minced Sage for the Cayenne.