

Cheddar Cheese Coins

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 tsp. kosher salt
- 1/2 tsp. cayenne pepper
- 1/4 tsp. paprika
- 1 cup shredded extra-sharp white cheddar cheese
- 1 cup shredded extra-sharp yellow cheddar cheese
- 1/2 cup one stick butter, chilled and cut into small cubes

Instructions

1. Combine flour, salt, cayenne and paprika in a food processor until well combined. Add both cheese and process until dough resembles coarse meal. Add the butter and process until a dough forms.
2. Remove dough from processor onto counter and form into two 10-12 inch logs about 1-1/4 inch in diameter. Wrap each log in plastic wrap and chill in refrigerator for at least 3-4 hours. (Dough can also be stored in the freezer for up to one month. I like to wrap mine in plastic wrap and add to a Ziploc freezer bag if storing in freezer.)
3. Preheat oven to 350 degrees. Line two large baking sheets with parchment paper. Unwrap logs and cut into 1/4 inch thick rounds and place on prepared sheets 1/2 inch apart.
4. Bake until golden brown, about 25 minutes, rotating sheets at the halfway point of baking. Let coins cool on sheets for 5 minutes before moving to wire racks to cool completely. Coins can be stored at room temperature in an airtight container for up to 3 days.

Sources: <https://thebeachhousekitchen.com/cheddar-cheese-coins/>