

Cheese Wafers

Publix GRAPE magazine - Winter 2011

2 cups all-purpose flour
1/2 cup butter, cut up
1 teaspoon sugar
1/4 teaspoon salt
dash cayenne pepper
2 cups (8 oz) sharp cheddar cheese, shredded
3 tablespoons water
jalapeno pepper jelly

In a food processor, combine the flour, butter, sugar, salt and cayenne pepper. Cover and process with three on-off pulses until the mixture resembles peas.

Add the cheese. Cover and process with three on-off pulses.

Add the water, one tablespoon at a time, pulsing after each addition just until the mixture is moistened.

Gather the mixture into a ball. Divide in half. Shape each half into a 10-inch log. Wrap in plastic wrap and chill for 2 to 24 hours.

Preheat the oven to 400 degrees.

Grease a baking sheet.

Cut the logs into 1/4-inch slices. Place the slices on the prepared baking sheet. Prick the slices with a fork.

Bake for 8 to 10 minutes or until the wafers are slightly browned.

Transfer to a wire rack. Cool.

Serve with the pepper jelly.

Yield: 80 wafers

Per Serving (excluding unknown items): 2652 Calories; 170g Fat (57.6% calories from fat); 83g Protein; 198g Carbohydrate; 7g Dietary Fiber; 486mg Cholesterol; 2883mg Sodium. Exchanges: 12 1/2 Grain(Starch); 8 Lean Meat; 28 1/2 Fat; 1/2 Other Carbohydrates.