

## Cheese Wafers Rimmed in Smoked Paprika

*Recipe Courtesy of Kim Byer of The Paper Apron: [www.PaperApron.com](http://www.PaperApron.com)*

### INGREDIENTS

2 cups Grated Sharp White Cheddar Cheese

1 1/2 sticks Butter, room temperature

1 c All-Purpose Flour

1 c Bread Flour

1/2 tsp Red Pepper Flakes

1/2 tsp Kosher Salt

1/2 tsp Smoked Paprika (Optional)

### PREPARATION & METHOD

Preheat oven to 350 degrees.

Cheese and butter must be at room temperature. Cream together and add sifted flour and spices.

Squeeze together the pea-sized pieces of dough until you can divide the mixture into two or three equal-sized balls. Work the dough until its warm and pliable and has the texture of a ball of Play-Doh.

Roll balls into logs (diameter of wafers will not increase when baked) and sprinkle on or roll in smoked paprika.

With dental floss or a sharp knife, slice logs into 1/4 to 1/2 inch wafers.

Lay wafers in rows on a cookie sheet covered with parchment paper.

Bake for 15-20 minutes or until wafers are the soft-baked consistency of a sugar cookie. Be careful not to overcook as softer wafers will melt in your mouth. Dough may be refrigerated for up to a week before baking.

Yield: 40-50 Wafers