

## PECORINO CRACKERS



*Submitted by Barbara Gallagher. Makes approximately 24 crackers*

- ✓ 1 ½ cups freshly grated Pecorino Romano
- ✓ ½ teaspoon salt
- ✓ ¼ teaspoon freshly ground black pepper
- ✓ 1/8 teaspoon cayenne pepper
- ✓ ½ cup (1 stick) unsalted butter at room temperature
- ✓ 1 cup all-purpose flour
- ✓ Extra Pecorino cheese for sprinkling

1. Preheat oven to 350 degrees
2. Line 1 or 2 baking sheets with parchment paper. (I use silpat liners and they work perfectly)
3. Combine the cheese, salt, black pepper and cayenne pepper in a medium bowl and stir to combine.
4. Add butter in chunks.
5. Using a hand mixer, beat the cheese mixture and butter until combined.
6. Add the flour, ¼ cup at a time, mixing only until incorporated and the mixture holds together.
7. Place tablespoon-size balls of the dough on the lined baking sheets, tapping the dough down gently with the tines of a fork.
8. Sprinkle tops of crackers with Pecorino cheese
9. Bake until just beginning to brown at the edges, about 15-20 minutes.
10. Let crackers cool on the baking sheet for a few minutes, then remove to serving plate.

Note: Recipe can easily be doubled/tripled and can be made 2 days ahead. Wrap crackers tightly in plastic wrap, & store at room temperature