



Treat Time

Approximate Time: 10 minutes (not including prep and chill time)

Cheddar Pennies

Prep Time: 10 minutes

Chill Time: 1 hour

Bake Time: 20 minutes

Preheat oven to 325 degrees.
Lightly grease a large cookie sheet.

2 cups sifted all-purpose flour
1 pinch salt
1 pinch cayenne pepper
1 pinch garlic powder
16 ounces shredded Cheddar cheese
1 cup butter, melted



Mix together the flour, salt, cayenne pepper, and garlic powder.
Stir in the Cheddar cheese and melted butter to form a firm dough.
Chill for 1 hour. Roll dough into ropes as big around as a penny.
Slice into 1/4 inch thick circles. Place slices onto prepared cookie sheet 1 inch apart.
Bake for 20 minutes until the bottoms of the pennies are lightly toasted and the tops are firm.

Treat Time: Let children participate by rolling the dough into ropes.

Closing Prayer and blessing on the food:

Music Video: Watch *The Animated New Testament Music Video, My Hands* (also available online), while you eat your Cheddar Pennies.