



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: