
Treat Time

Cheddar Pennies

Prep Time: 10 minutes
Chill Time: 1 hour
Bake Time: 20 minutes

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

Instructions: 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. (Let children participate by rolling the dough into ropes.) Slice into 1/4 inch thick circles. Place slices onto prepared cookie sheet 1 inch apart. Bake for 20 minutes until the bottoms of pennies are lightly toasted and the tops are firm.

