

## Parmesan Cookies

36 cookies

Carl Johnson

1/2 C flour  
1/2 C butter  
6 oz. Domestic Parmesan Cheese or  
Grand Padano or Reggianito Parm.

1 egg, divided  
1/8<sup>th</sup> tsp. cayenne pepper  
Caraway Seeds or toasted sesame seeds

### Preparation

Cut cheese into hunks and process until grated

Add flour and cayenne pepper, mix

Add butter and process in pulses until you get a grainy consistency

Add egg yolk and process into a dough

Place dough on a sheet of parchment paper and roll into a log about 1/2 inch in diameter

Refrigerate while dough sets up (at least 1 hour).

Preheat oven to 400 degrees for at least 30 minutes before baking.

Cut log into 1/4 inch slices and places slices on an aluminum half-sheet lined with parchment paper, 1 inch apart.

You should get 36 cookies, and they will each double in size.

Lightly Beat the egg white and brush on the slices.

Sprinkle with seeds.

Bake for 10 - 15 minutes, until lightly browned.

Let cool briefly and transfer to a cooling rack

### NOTES

DO NOT use good parmesan, as it is too salty.

DO NOT use Calphalon baking sheets as it heats too slowly and the cookies run all over.

DO preheat the oven for at least 30 minutes to get it fully up to temperature.

Nancy-  
These 'cookies' are really  
tasty!!

I haven't learned to  
forward an attachment  
so I'm sending this to  
you snail mail!

Shirley

Hope Bill was surprised!  
We hope to go to Ad Hoc  
on Thursday night.