

½ C flour
½ C butter
6 oz. Domestic Parmesan Cheese or
Grand Padano or Reggiano Parm.

1 egg, divided
1/8th 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 place 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.