

Cheddar Cheese Coins

SERVES Makes about 5 dozen coins

TIME 55 minutes, plus 1 hour chilling and 20 minutes cooling

WHY THIS RECIPE WORKS

Everyone loves cheese and crackers, and we wanted to combine the two into a rich, cheesy, tender biscuit. Cutting the chilled butter into the dry ingredients creates a flaky texture, and using the food processor means it takes seconds. Adding cornstarch tenderizes our crackers even more. A generous helping of pungent cheese flavors the dough, and just a few tablespoons of water help it come together. After chilling for an hour, the logs are ready to be sliced and baked.



INGREDIENTS

- 8 ounces extra-sharp cheddar cheese, shredded (2 cups)
- 1 ½ cups (7 1/2 ounces) all-purpose flour
- 1 tablespoon cornstarch
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper
- ¼ teaspoon paprika
- 8 tablespoons unsalted butter, cut into 8 pieces and chilled
- 3 tablespoons water

BEFORE YOU BEGIN

* You can refrigerate the dough for up to three days or freeze it for up to one month. Thaw the frozen dough in the refrigerator before proceeding with step 2.

INSTRUCTIONS

1 Process cheddar, flour, cornstarch, salt, cayenne, and paprika in food processor until combined, about 30 seconds. Add butter and process until mixture resembles wet sand, about 20 seconds. Add water and process until dough ball forms, about 10 seconds. Transfer dough to counter and divide in half. Roll each half into 10-inch log, wrap in plastic wrap, and refrigerate until firm, at least 1 hour.

2 Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line 2 rimmed baking sheets with parchment paper. Unwrap logs and slice into 1/4-inch-thick coins. Place coins on prepared sheets, 1/2 inch apart. Bake until light golden around edges, 22 to 28 minutes, switching and rotating sheets halfway through baking. Let coins cool completely on sheets before serving. (Coins can be stored in airtight container at room temperature for up to 3 days.)

Test Kitchen Technique: Coins Quickly

These Cheese Coins work just like slice-and-bake cookies. You can keep dough logs at the ready in your fridge or freezer.



ROLL: After you've made the dough, divide it in two and roll the pieces into logs.



SLICE: Once you've chilled the logs, simply slice them and bake them.