



Savory Shortbread

Lois served this delicious shortbread at our Peppers workshop at Missouri Botanical Garden on May 14, 2016.

2¼ c all-purpose flour	2 c. grated sharp Cheddar cheese
½ t cayenne pepper	½ c milk
1 c butter, chilled, cut into small pieces	1 T Worcestershire sauce

Pulse flour and pepper in bowl of food processor.

Add butter and pulse until the mixture resembles coarse meal, 8 to 10 seconds.

Add cheese to the processor and pulse until combined.

Transfer mixture to a large bowl.

Stir in milk and Worcestershire sauce until well combined.

Form mixture into two one-inch diameter logs and wrap in parchment paper.

Chill in refrigerator until firm, about one hour.

Heat oven to 350 °F.

Line two baking sheets with parchment paper.

Remove dough logs from refrigerator.

Cut each log into ¼ inch rounds.

Place rounds on prepared baking sheets about an inch apart.

Bake until golden about 12 minutes, rotating baking sheets halfway through baking.

Transfer shortbread to wire racks to cool.

Store in airtight container up to two days.