



## Parmesan and Thyme Crackers

We served these delicious crackers at our Easy Herbs to Grow workshop at Missouri Botanical Garden on April 16, 2016.

1 stick butter	1 t kosher salt
3 oz. grated parmesan cheese	1 t chopped fresh thyme leaves
1¼ c flour	½ t freshly ground black pepper

Preheat oven to 350 degrees.

Whip butter until soft.

Add Parmesan, flour, salt, thyme, and pepper.

Beat until smooth.

Roll out dough on floured surface.

Cut with round cookie cutter.

Place on sheet pan and bake 22 minutes.