GF Cheddar (Or Pizza Shortbread*)

Ingredients:

1 c. corn starch
1/2 c. shredded extra sharp cheddar, room temperature
¼ c. butter, soft
1 t. hot sauce
Pink Himalayan or sea salt, coarse ground for sprinkling on top

Directions:

- Preheat oven to 350°F.
- Cream cheese into butter, then blend in hot sauce.
- Mix in flour, forming into a ball.
- Divide dough into two balls and chill for 15 minutes in the fridge, or until firm (if longer than 30 minutes, let the dough come almost to room temp).
- Form into balls and flatten with a floured fork or bottom of a glass.

OR

- Roll one ball out until about 1/4″ thick.
- Score into squares with a pizza cutter, and poke little holes in the top with a fork to make them look more like Cheez-It crackers.
- Lightly sprinkle with salt, or a little paprika if you wish.
- Bake for 10-15 minutes or until they are lightly browned on the edges. DO NOT LET THEM BURN!!!
- Go over square crackers with a pizza cutter along the scoring lines you made before.
- Allow to cool completely before breaking them apart.
- Repeat with second dough ball.
- Store them in a tin for up to one week.

*For Pizza Shortbread, use grated Asiago, Parmesan or Romano cheeses (or a blend thereof) and add ¼ t. oregano to the butter while creaming it with the cheeses.

This recipe makes about 40 small shortbreads. Double the recipe if you are the type to munch half before the guests arrive.

My kids and I would plan our annual Christmas open houses together, but we alternated between the two savoury shortbreads every year.