

Cheese Wafers



Prep Time: 8 Hours 5 Minutes
Cook Time: 20 Minutes

Ready In: 8 Hours 25 Minutes
Servings: 40

"The secret to these mighty discs is pungent spice -like red pepper flakes, hot pepper sauce--and the crunch of chopped pecans."

INGREDIENTS:

1/2 cup butter, softened
1 1/2 cups all-purpose flour
1/2 pound shredded Cheddar cheese
1 teaspoon salt
1 pinch crushed red pepper flakes
1 dash hot pepper sauce
3/4 cup chopped pecans

DIRECTIONS:

1. In a medium size mixing bowl, blend together butter or margarine and flour. Mix in the Cheddar cheese, salt, red pepper, hot pepper sauce, and pecans. Form the dough into a roll, wrap in parchment paper, and refrigerate over night.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Slice dough into very thin wafers. Bake for 15 to 20 minutes, or until crisp.