



Asiago and Rosemary Pennies



YIELD: 64 servings

INGREDIENTS	MEASUREMENTS
Asiago cheese, grated	184 g
Unsalted butter, softened	108.5 g
SupHerb Farms Fresh Frozen Rosemary	11 g
Water, Warm	20 g
Rice Krispies®	27.8 g
All purpose flour	180.5 g
Salt	2.6 g
Dry mustard	1.5 g
Paprika (optional)	garnish

ASIAGO AND ROSEMARY PENNY PREPARATION

1. Add the cheese, butter, SupHerb Farms Fresh Frozen Rosemary and warm water to a medium sized mixing bowl. Blend well with a mixer.
2. Add remaining ingredients and blend until the dough is cohesive.
3. Remove dough from the bowl and shape into a ball.
4. Transfer the dough to a lightly floured work surface.
5. Roll the dough into a log, 16 inches long and 1 ½ inches diameter.
6. Wrap the log in waxed paper or plastic wrap.
7. Chill the log in the freezer for 30 minutes.
8. Preheat the oven to 400°.
9. Take the dough out of the freezer and slice dough into 1/8 inch thick rounds.
10. Place slices on an ungreased or a parchment lined baking sheet. Only leave ½ inch between the dough slices. Sprinkle paprika on each penny.
11. Bake for 12 to 15 minutes or until the pennies begin to brown.
12. Remove the pennies from the oven and allow the pennies to cool on the baking sheet for several minutes. Transfer to pennies to a cooling rack. Allow the pennies to cool completely.

Note: The dough can be prepared in advance and frozen. If the dough is frozen, take the dough out and thaw it for 30 minutes before slicing.

TO SERVE

Serve as an appetizer or snack.