

Pimento Cheese Coins

8 oz extra sharp Cheddar Cheese, shredded (2 cups)
1 1/2 cups all purpose flour (7 1/2 oz)
1 tablespoon cornstarch
1 tablespoon paprika
1 teaspoon garlic powder
1/2 teaspoon cayenne pepper
1/2 teaspoon salt
8 tablespoons unsalted butter, cut into 8 pieces and chilled
3 tablespoons water

1. Process Cheddar, flour, cornstarch, paprika, garlic powder, cayenne, and salt in food processor until combined, about 30 seconds. Add butter and process until mixture resembles wet sand, about 20 seconds. Add water and process until dough ball forms, about 10 seconds. Transfer dough to counter and divide in half. Roll each half into 10 inch log, wrap in plastic wrap, and refrigerate until firm, at least 1 hour.

2. Adjust oven racks to upper middle and lower middle positions and heat oven to 350 F. Line 2 rimmed baking sheets with parchment paper. Unwrap logs and slice into 1/4 inch thick coins. Place coins on prepared sheets, 1/2 inch apart. Bake until light golden around edges, 22 to 28 minutes, switching and rotating sheets halfway through baking. Let coins cool completely on sheets before serving. (Coins can be stored in airtight container at room temperature for up to 3 days).

5 dozen coins.