

Parmesan Biscuit

Ingredients:

1/2 pound unsalted butter (room temperature)

1/2 Cup Flour

1/2 parmesan

Directions:

1. Preheat oven to 375F.
2. Blend all ingredients and knead into a ball.
3. Roll out on lighted floured surface to 1/4- 1/2 inch thick.
4. Cut with cookie cutter in desired shape.
5. Bake on parchment paper & baking sheet about 14 minutes.
6. Let cool on sheet.
7. Try adding spices such as pepper, nutmeg, fennel...