

# ROSEMARY PARMESAN CRACKERS

Makes about 50-60 crackers

Prep Time: 20 minutes

Cook Time: 20 minutes

*These delicately crisp crackers are easy to whip up and one batch makes a lot. They are scrumptious by themselves, but are even better with a little spread of fig jam.*

## Ingredients

8 tablespoons butter, softened

3/4 cup flour

1 cup grated parmesan

1 1/2 teaspoons finely chopped fresh rosemary

1/4 teaspoon black pepper

1/4 teaspoon salt

1/4 teaspoon sugar

## Directions

Cream the butter in an electric mixer fitted with the paddle attachment. Add the flour, parmesan, rosemary, black pepper, salt and sugar. Combine until a ball is formed, scraping down the sides as needed.

Shape the dough into a long skinny log and wrap in plastic wrap. Freeze for 30 minutes to make slicing easier.

Preheat the oven to 350 degrees F.

Slice the log into 1/4-inch thick rounds. Lay the rounds out on a sheet pan and bake for 18 to 20 minutes, or until the crackers are crispy and slightly golden.

Cool the crackers on a cooling rack. Once the crackers are cool, store in an airtight container.

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