



Savory Cheddar Thumbprint Cracker

Don't be fooled, these cheddar "cookies" are definitely an appetizer, although they will remind your guests of delicious sweet thumbprint cookies. The sharp cheddar has a slight bite from the Chili de Arbol salt, and is complemented by the sweet/spicy pepper jelly topping.

Active Time: 20 minutes

Total Time: 35 minutes

Yield: about 3 dozen

Ingredients:

2 cups grated sharp cheddar (or 1 ½ cups cheddar and ½ cup parmesan)

½ cup unsalted butter, room temperature, cut into pieces

1 ¼ cups flour

1 teaspoon *HH Savory Seasoning Blend* or *HH Herbs de Moraga*

½ teaspoon *HH Chili de Arbol Seasoning Salt*

1 egg white

1 cup finely chopped walnuts or pecans

½ cup (about) red pepper jelly (or other savory jelly/jam)

1. Preheat oven to 350 degrees. Line rimmed baking sheet with parchment.
2. Place cheese, butter, flour, *HH Savory Seasoning Blend*, and *HH Chili de Arbol Seasoning Salt* in bowl of food processor. Pulse until ingredients come together into uniform dough.
3. In small shallow dish, whisk egg white with 1 teaspoon water. Place chopped nuts in another shallow dish.
4. Using 1-inch scoop, form dough into balls. Dip each ball into egg white, then roll in chopped nuts to evenly coat. Arrange balls on baking sheet about 2 inches apart. Balls may be frozen at this point until ready to use.
5. Bake in preheated oven for about 8 minutes. Remove from oven and using your thumb or end of spoon, press an indentation into center of each ball. Return to oven, continue baking until lightly browned on bottom and firm to touch. Baked "cookies" can be stored, tightly covered, at room temperature for 3 days.
6. Cool cookies on rack then top each with about ¼ - ½ teaspoon pepper jelly. Serve at room temp.