



Print Works Bistro

Cheese Wafers

Interpreted from *Mastering the Art of French Cooking*, Julia Child

Equipment Needed

Scale Measuring cup and spoons
Cookie Sheet Parchment Paper
Small bowl Wire whisk
Kitchen Aid Mixer with paddle attachment

Ingredients

1/2	pound	Swiss cheese (or your choice of cheese)
1/2	pound	butter at room temperature
1/2	cup	all purpose flour
1/4	teaspoon	black pepper
1	pinch	Cayenne pepper
		Salt to taste
1	each	egg
1/2	teaspoon	water
1/2	cup	grated Swiss cheese

Preheat oven to 425 degrees.

Add all ingredients to bowl of electric mixer fit with the paddle attachment.

Blend on low speed just until ingredients are evenly distributed.

Using a tablespoon or small scoop, scoop dough and shape into rounds. Place them on a cookie sheet lined with parchment paper. Gently press each round to flatten to 1/4 inch thickness.

Add egg and water to a small bowl and beat with wire whisk to blend.

Brush tops of wafers with egg and top with a pinch of grated cheese.

Bake in 425 degree oven for 10-15 minutes or until wafers have puffed and browned lightly.

Allow to cool on wire rack.

Makes – 30 each