

## Cheese Pennies

*Submitted by Erica Beauchesne*

1 lb. sharp cheddar cheese  
½ pound butter  
1 teaspoon dry mustard  
1 teaspoon cayenne pepper  
1 cup flour

two beaten eggs (*add if you wish  
a cake type texture*)

Grate the cheese, cut the shortening and cheese into the flour with the seasonings. Refrigerate (this will keep for several days in the refrigerator). If you wish a cake type texture, add two beaten eggs.

Preheat oven to 400 degrees, break one-half inch balls from the chilled dough and flatten each out on an ungreased baking sheet. Bake about 10 minutes or until the pennies are brown around the edges. Remove from sheet and cool on paper towels.

Note: this recipe is inconstant each time due to the cheese fat content. Suggest to bake a couple of pennies when you first make the dough to see if it is too greasy. If so, mix a little more flour into the dough. Chilling the dough helps. If dough is too stiff, work with a little shortening