

## PECAN CHEDDAR CRANBERRY CRISPS

### Ingredients

1 stick butter, room temperature  
1 cup extra sharp cheddar, finely grated  
1 1/2 cups chopped pecans, divided  
1/2 cup all purpose flour  
1/2 cup rough chopped dried cranberries  
1 teaspoon baking powder  
1/2 teaspoon sea salt  
dash of freshly grated nutmeg, optional  
sprinkle of cayenne, optional

### Directions

Reserve 1/2 cup chopped pecans and using a food processor, pulse remaining cup into a flour-like consistency. In a medium work bowl, combine pecan flour, all purpose flour, baking powder and salt.

Using your stand mixer, cream the butter, cheese and nutmeg (if using) together at high speed. Combine flour mixture, remaining nuts and cranberries with the butter mixture on high.

Wrap in plastic wrap and let rest in the refrigerator for 1 hour.

When ready to bake, preheat oven to 375F. Unwrap the dough and roll to 1/2 cm thick. Using a cookie cutter, cut rounds or squares. Place on silpat or parchment covered cookie sheets, sprinkle with cayenne (if using) and bake for 10 to 12 minutes, or until the bottoms of the cookies are golden brown. Remove to a cooling rack to cool completely.