Cheese Doodles

This is one our must-have Thanksgiving treats. Cheese Doodles! With only five ingredients, this goes together quickly. Another plus is that it can be made a week or two ahead. Win, win. Also, it gives people something light to snack on while you're trying to pull everything else together. Win, win, win!

6 oz. (3/4 cup) salted butter, room temperature
8oz. (2 cups) grated sharp cheddar cheese
6.5 ozs.(1 1/2 cups) all-purpose flour
1 teaspoon fine sea salt
1/4-1/2 teaspoon cayenne pepper (1/4 will give a little zip, 1/2 will make it spicy)

Pre-heat oven to 300º Fahrenheit. In a food processor, combine the butter and cheese. Process until smooth. Add the remaining ingredients and process again until you have a smooth paste.

You will have to stop and scrape it down several times to accomplish this. Line two heavy duty baking sheets with parchment paper, foil or a Silpat.

Now, there are two ways to go about shaping the doodles. The home-spun way is to spoon a teaspoon (the kind you eat with, not the measuring spoon) onto your lined baking sheet, then flatten it with a wet fork as you would if you were making peanut butter cookies. The other, chef-y way is to fit a piping bag with a fluted tip and pipe flat swirly thingies. Sometimes I make them sort of "S" shaped, sometimes straight logs - it all depends upon which piping tip I can find at the moment. The one I could find on this day was a little bigger than I wanted, so they ended up sort of shell-looking. It really doesn't matter. Just make them bite-sized.

Bake for 20-25 minutes, or until the bottom is golden brown, but the top hasn't browned. Let cool. Enjoy now, or store in an air-tight container for up to two weeks.

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