
Parmesan Crisps

Home Cookin - Junior League of Wichita Falls, TX - 1976

1/2 cup butter

1/2 cup grated Parmesan cheese

1 cup flour

1/2 teaspoon salt

1/2 teaspoon baking powder

FILLING

2 tablespoons butter

1/4 cup Parmesan cheese

2 tablespoons cream

In a bowl, cream the butter until soft. Add the cheese. Mix until well blended.

In a bowl, sift the flour, baking powder and salt. Mix well. Add the mixture to the butter mixture. Mix well.

Roll out the dough thinly on a lightly floured board. Cut into one-inch diameter rounds (A Wesson oil cap is the right size), Place on a baking sheet. .

Bake at 375 degrees for 8 to 10 minutes until slightly brown. Cool.

Make the filling: In a bowl, cream the butter. Blend in the cheese and the cream. Mix well until blended.

Put the crisps together with the filling.

Yield: 8 to 10 servings

Appetizers

Per Serving (excluding unknown items): 1819 Calories; 142g Fat (69.6% calories from fat); 40g Protein; 99g Carbohydrate; 4g Dietary Fiber; 384mg Cholesterol; 3611mg Sodium. Exchanges: 6 1/2 Grain(Starch); 3 1/2 Lean Meat; 26 Fat; 0 Other Carbohydrates.