

**Misc.**

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# Peppered Parmesan Shortbread

Argo Cornstarch

**Preparation Time: 25 minutes**

**Start to Finish Time: 2 hours 55 minutes**

**Bake Time: 30 minutes**

*Delicious served with Beer Cheese Soup.*

**1 1/2 cups flour**

**1 cup grated Parmesan cheese**

**1/2 cup cold butter (no substitutions), cubed**

**1/4 cup corn starch**

**3/4 teaspoon thyme**

**1/2 teaspoon cayenne pepper**

**1/2 cup sour cream**

**1 tablespoon milk**

**1 teaspoon medium grind black pepper**

Combine flour, cheese, butter, corn starch, thyme and cayenne pepper in a food processor. Pulse until mixture resembles coarse oatmeal. Add sour cream, a spoonful at a time, pulsing until mixture is combined. Remove from food processor.

Knead two to three times forming dough into a ball. Divide the dough in half. Shape each half into a flat log, about 2-inches wide and 1/2-inch thick. Wrap logs in plastic wrap.

Refrigerate for two hours or overnight.

Brush the top of each log with milk and sprinkle with black pepper. Slice the dough at 1/4-inch intervals and place, cut side down, on baking sheets.

Bake in pre-heated 325 degree oven for 25 to 30 minutes until golden brown. Cool on a wire rack.

Yield: 36 shortbreads

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Per Serving (excluding unknown items): 1309 Calories; 51g Fat (35.2% calories from fat); 57g Protein; 153g Carbohydrate; 6g Dietary Fiber; 116mg Cholesterol; 1562mg Sodium. Exchanges: 9 1/2 Grain(Starch); 4 1/2 Lean Meat; 1/2 Non-Fat Milk; 6 1/2 Fat.