



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Cheese Sables with Rosemary Salt**

**Makes 32 Sables**

#### **Ingredients**

½ cup plus 2 tbl. self-rising flour, plus more for dusting  
7 tbl. unsalted butter, softened  
½ cup grated Parmigiano Reggiano, grated  
1/3 cup shredded sharp cheddar cheese  
Pinch of cayenne  
1 tbl. chopped fresh rosemary  
½ tsp. kosher salt

In a food processor, combine all of the ingredients except the rosemary and salt. Pulse until a crumbly dough forms. On a lightly floured surface, form the dough into a log 1 ½ inches in diameter. Wrap in plastic wrap and chill until firm, about 1 hour.

Meanwhile, preheat the oven to 350°. Line 2 baking sheets with parchment paper. In a mortar, pound the rosemary with the salt until blended.

Using a thin, sharp knife, slice the dough into 1/8 inch thick rounds. Arrange the sables 2 inches apart on the baking sheets. Bake in the middle and lower thirds of the oven for 12 to 15 minutes, until golden; shift the pans from top to bottom and front to back halfway through baking. Sprinkle the hot sables with the rosemary salt and let cool on the sheets for 5 minutes. Transfer the sables to a rack to cool completely.

Make Ahead: The sables can be stored in an airtight container for up to 3 days.

***Credit: Anna May***