

GRUYERE CHEESE BISCUITS

(from *The View From Great Island*)

8 ounces Gruyere cheese, finely shredded

3/4 cup unsalted butter, at room temperature (12 tablespoons)

1 egg

1/2 tsp salt

215g all purpose flour

Heat oven to 350F.

Put the shredded cheese, soft butter, egg, and salt in the bowl of a food processor fitted with the metal blade. Pulse and then process until smooth and creamy. Scrape down the bowl as necessary.

Add the flour in two batches, and process just until a soft dough comes together. Fill your cookie press according to your model's instructions and insert the shape disk of your choice. Stamp the crackers onto a clean dry baking sheet.

Bake the cookies for 15–19 minutes, or until starting to turn golden on the surface. Let them rest on the pan for five minutes before transferring them to a rack to cool.