

# Our State eats

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## Smoky Cheese Wafers

Yield: 48 wafers.

- 2 cups all-purpose flour
- 1 teaspoon salt
- ½ teaspoon ground cayenne pepper
- 1 teaspoon smoked paprika
- 2 sticks unsalted butter, softened
- 1 teaspoon Texas Pete
- 1 pound sharp Cheddar cheese, hand-shredded

In a mixing bowl, whisk together flour, salt, cayenne pepper, and paprika. Set aside.

In a large bowl or stand mixer, beat the butter and hot sauce until smooth and creamy. On low speed, gradually add flour mixture, scraping down the sides. Add cheese and continue mixing until all ingredients are well incorporated. Remove dough from mixing bowl, form into a ball, and place on clean countertop.

Cut dough into quarters. Lightly flour countertop and roll each section of dough into log shapes, approximately 2 inches thick. Gently press dough as you roll to eliminate air pockets. Once all dough has been rolled, wrap each cheese log in plastic wrap and tie the ends to ensure all the dough is sealed. Store dough in refrigerator for 2 to 3 hours.

Preheat oven to 350°. Remove dough from refrigerator as needed. Unwrap dough and cut into ½-inch slices. Place slices on parchment-lined baking sheet, spaced 1 inch apart. Bake for 15 to 18 minutes or until edges are slightly browned. Remove from oven and let cool on baking sheet for 5 minutes to set. Once wafers are completely cooled, store in an airtight container for up to 2 weeks.



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