

## Parmesan Walnut Shortbread Bites

These savory crackers are rich and buttery, so make them small. You can use any hard, dry cheese like Romano or Asiago; you can also use any nuts as long as they're very finely chopped.

1 cup (2 sticks) butter, softened  
2 1/2 cups finely grated Parmesan  
1 cup finely chopped walnuts  
2 cups flour  
1 tsp. salt  
1/2 tsp. dried thyme, optional

Using a stand mixer, hand mixer, or food processor, beat together the butter and Parmesan. Add the walnuts, flour, salt, and thyme if using, and beat until well combined. The mixture will be crumbly. Knead briefly with your hands until the dough comes together. Form it into a ball, flatten, wrap well, and refrigerate for at least an hour or up to several days.

When ready to bake, take the dough out to warm up for 15 minutes. Heat the oven to 400 degrees and line a large cookie sheet with parchment.

Roll the dough out into a rectangle about 1/4" thick. (You may need to whack the dough a few times with your rolling pin to get started.) Trim the edges to make them straight, then cut the dough into small squares. Alternatively, use small cookie cutters. Place on the cookie sheet. Gather up the extra dough, roll and repeat.

Bake the shortbread for 10-12 minutes until they're just light gold on the edges. Cool on a rack and store at room temperature in a sealed container.