

CHEESE WAFERS

Ingredients:

- 2 c. sharp cheddar cheese
- 2 c. Rice Krispies
- 1 c. butter
- 2 c. all-purpose flour
- $\frac{1}{4}$ t. salt
- $\frac{1}{4}$ t. garlic powder
- 1 dash red pepper

Preheat oven to 350 degrees. Mix ingredients well, roll into balls, and press with a fork. Place on an ungreased cookie sheet and bake for 20 minutes or until lightly browned.

Makes 36 wafers.

These keep really well in cookie tins for a week or wrapped tightly in the freezer for 3 months.

Lin's notes: I added $\frac{1}{2}$ t. dill and also made the wafers smaller to get about 50.