

Cheddar Cheese Crisps

Like other 'sure thing' recipes that we use over and over, the origin of the cheese crisps recipe is no longer remembered, but dates back to the 1970s if not earlier. Served as an appetizer or snack, the Cheddar Cheese Crisps are always a hit. We have tried other cheeses with modest success but the crisps made from a good English Cheddar are the best. Ed & Hazel Bottrell.

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| 12-Cubes | English Cheddar, aged 2+ years, cut into $\frac{1}{2}$ " cubes |
| | Cookie sheet |
| | Parchment Paper (don't bother to try anything else) |
| | Spatula, Paper Towel |

1. Preheat oven to 350° F
2. Place cubes on Parchment Paper allowing space between cubes for the crisp to melt to about 2" diameter
3. Bake for 10-minutes. Cheese should melt quickly then bubble as it cooks, just turning a dark golden color.
4. Carefully slip the crisp off the Parchment Paper with a spatula and place on the paper towel to cool and drain off excess oil released by the cooking. Use another piece of paper towel to gently cover the crisps and soak up the excess oils
5. When cool, can be served immediately or (if they last long enough) kept in a covered dish.