

PECAN CHEESE CRISPS

Ingredients

- 1 1/2 cups (6 oz.) freshly shredded Parmesan cheese
- 3/4 cup finely chopped toasted pecans

Instructions

1. Preheat oven to 400°F.
2. Stir together freshly shredded Parmesan cheese and finely chopped toasted pecans in a small bowl.
3. Spoon cheese mixture by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets, forming mounds.
4. Flatten each into a 2-inch round, creating an even thickness.
5. Bake 7 to 10 minutes or until golden brown.
6. Transfer to a wire rack and let cool 15 minutes or until crisp.
7. Store between layers of wax paper in an airtight container up to 3 days.

