

# Feta Cheese Wafers

Serves: 10

## Ingredients:

1 cup Flour  
1 stick Butter, cut into 4 pieces, at room temperature  
½ cup crumbled Feta  
2 Egg  
Salt + Pepper  
Shot glass or Small Cookie Cutter

## Directions:

Preheat oven to 375° F.  
Add flour, butter, feta, salt and pepper, in food processor, blend until crumbled.  
Empty mixture into bowl.  
Press and combine into ball.  
Sprinkle some flour on work surface and rolling pin.  
Roll dough out to thin sheet.  
Press shot glass down to create wafers, creating as many as you can.  
Remove them and place on baking sheet lined with parchment paper.  
Gather up remaining dough, mold into ball, and roll out again, repeat steps above until all dough is used.\*  
Break egg into bowl and add a little water - this creates an egg wash.  
Brush over each feta cheese wafer.  
Place in oven and bake for 10-12 minutes, or until golden brown.  
Remove and enjoy!



## Notes:

- \*Make sure to keep surface and rolling pin well floured to avoid sticking.
- \*\*Makes about 35 cheese wafers depending on size of shot glass or whatever you use.