



Asiago Bat Crackers

Ingredients

- 1 1/2 cups all-purpose flour
- 1 teaspoon smoked paprika
- 1/2 teaspoon salt
- 1/2 teaspoon cayenne pepper
- 6 ounces BelGioioso Asiago cheese, grated (2 cups)
- 1/2 cup (1 stick) butter, softened
- 2 to 3 tablespoons ice water

Instructions

- 01 Place the flour, paprika, salt and cayenne pepper into a food processor; cover and pulse until blended. Add asiago and butter; cover and pulse until mixture resembles coarse sand. Add ice water, a tablespoon at a time, pulsing after each addition until dough just holds together when pinched.
- 02 Divide dough in half. Shape into two disks; wrap each in plastic wrap. Refrigerate for at least 30 minutes.
- 03 Heat oven to 375°F.
- 04 Roll out one disk of dough on a lightly floured surface to 1/8-inch thick. Cut with a floured bat-shaped cookie cutter. Place bats 1 inch apart on a parchment-lined baking sheet. Using a wooden skewer, poke two holes for eyes into each bat. Refrigerate on baking sheet for 10 minutes.
- 05 Bake for 12-15 minutes or until golden brown. Cool for 5 minutes before removing to a wire rack. Cool completely. Repeat steps with remaining dough. Store crackers in an airtight container for up to 3 days.

Recipe Tip

A Wisconsin parmesan could be substituted for the asiago cheese.

Cheesemonger Tip

Each handcrafted wheel of BelGioioso Asiago cheese is aged over five months, producing a sweet, nutty cheese with sharp flavor. It is great for baked goods, because the asiago flavor remains after baking.

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