

Stilton & Walnut Crackers

(Makes 24 Crackers)

Patty Minehart, October Bus Trip to NY Gardens

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Ina Garten, How Easy is That

¼ pound (1 stick) unsalted butter, at room temperature

8 ounces Stilton, crumbled, at room temperature (12 ounces with the rind)

1½ cups all-purpose flour

2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

1 extra-large egg beaten with 1 tablespoon water, for egg wash

½ cup walnuts, finely chopped

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and Stilton together for 1 minute, until smooth. With the mixer on low, add the flour, salt, and pepper and continue beating for about 1 minute until the dough is in large crumbles. Add 1 tablespoon of cold water and mix until the dough comes together.

Dump the dough onto a floured board and roll it into a 12-inch-long log. Brush the log completely with the egg wash. Spread the walnuts on a cutting board and roll the log back and forth in the walnuts, pressing lightly, to distribute them evenly on the log. Wrap in plastic and refrigerate for at least 30 minutes or for up to 4 days.

Meanwhile, preheat the oven to 350 degrees and line a sheet pan with parchment paper.

Cut the log into 3/8-inch-thick slices with a small sharp knife and arrange the crackers on the sheet pan. Bake for 22 minutes, until very lightly browned, rotating the pan once during baking. Cool on the pan and serve at room temperature.