



REAL TEXAS RECIPES

Real Texas Rosemary Blue Cheese Cookies

Ingredients

2 1/2 cups All-Purpose Flour
1 cup Cornstarch
1/2 teaspoon Salt
12 ounces Domestic Blue Cheese, softened
2 sticks Butter, softened
1/2 cup Sugar
1 cup dried Cranberries
1 1/2 cup Pecans, chopped
2 tablespoons fresh Rosemary, leaves only
Course Natural Sugar



Whisk flour, cornstarch, and salt. Set aside.



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Take butter and blue cheese, blend together. Add sugar and mix it until it's light and fluffy.



Add the flour slowly and mix it very well. Add dry cranberries.



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Divide dough into two equal parts. Roll it to form a log. The size of the log would be the size of the cookie you want. It could either be a square log or a round log.



Take plastic wrap and sprinkle pecans all over it. Roll the cookie log so the pecans coat the cookie log.



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Wrap the plastic wrap around the log. Refrigerate it for about two hours, so the cookie log will be firm so that when you slice it, the cookie slices will come out perfect.



Take the cookie log out of the refrigerator and unwrap it. Slice it about a 1/4" thick and place the slices on a cookie sheet that has been lined with parchment paper.



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Take course natural sugar and sprinkle onto the cookie slices.



Put the individual rosemary leaves on the top. Arranging in a decoration as garnish. Bake in the oven at 325F degrees about 18 minutes. And put it on a cooling rack after baking.