

Cheddar Thyme Savory Shortbread

Yield: about 40

Prep time: 15 minutes

Chill time: 1.5 hours

- 1 1/2 cups unbleached all purpose flour
- 1 tbsp cornstarch
- 1/2 teaspoon kosher salt
- 1/2 cup (8 oz.) chilled salted Kerrygold butter, cut into 8 slices
- 2 cups Kerrygold Mild Cheddar Shreds
- 1 tablespoon fresh thyme leaves or 1 tsp dried thyme
- 1/8 tsp Cayenne pepper (optional)
- 3-4 tablespoons cold water

1. In the bowl of a stand mixer, fitted with the paddle attachment, combine the flour, cornstarch, and salt. Mix on low to combine.
2. Add the pieces of cold butter to the bowl, and mix on medium speed until the Kerrygold salted butter is the size of peas. Add the Kerrygold Mild Cheddar Shreds cheese, and mix on low until the mixture looks like coarse sand.
3. Add 3-4 tablespoons of cold water to the mixture, and mix on low until the mixture just comes together as a dough.
4. Dump the dough out onto a large piece of plastic wrap. Pull the dough together into a ball, and divide it in half. Use your hands to work 1/2 of the dough out into a round log shape, about 1.5" diameter, and wrap tightly with plastic. Repeat with the second half of dough. Freeze for at least 1.5 hours or up to 2 weeks.
5. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper. Remove the chilled dough from the freezer, and use a sharp chef's knife to slice 1/2" thick shortbread rounds. Place the shortbread on the prepared baking sheets, spaced about 1.5" apart (they don't spread much). Bake for 25-30 minutes, until lightly golden brown.
6. Allow to cool completely. Store in an airtight container for up to 3 days.