

## PROSPERITY PIG PARMESAN CRACKERS

### INGREDIENTS

1 cup (2 sticks) unsalted butter, softened to room temperature  
2 cups finely grated aged parmesan cheese  
2 egg yolks  
3 cups all-purpose flour  
3 tablespoons fresh rosemary, finely chopped  
1 teaspoon fine sea salt  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon paprika  
1-4 tablespoons cold water, if needed if dough is too crumbly  
Flaky sea salt for topping (optional)

If you are planning on cutting out pigs and imprinting words, you will need a pig cookie cutter and a stamp. If not, you will still need either a 1 1/2- to 2-inch round or square cookie cutter.

### DIRECTIONS

In a medium mixing bowl, combine the softened butter, egg yolks, grated parmesan, and chopped rosemary. Mix together with a fork or wooden spoon until everything is well incorporated and you can smell the rosemary. Add the flour, fine sea salt, black and cayenne peppers to the butter mixture. Stir until the dough just comes together and there are no more dry flour pockets. The dough will look shaggy at first but keep mixing until it forms a cohesive ball. If needed, add a tablespoon or two (up to 4) of water in order to bring it all together. Turn the dough out onto a piece of plastic wrap and shape it into a ball or two disks. Wrap the log tightly in plastic wrap. Refrigerate for at least 1 hour or up to 3 days.

Line a baking sheet with wax paper. This is not the sheet that you will be baking on, but for the second chill. Roll out your dough to approximately 1/4 inch thick and cut out your pigs. Using your stamp, imprint with words. If you are just making round or square crackers, roll out the same and cut with your cutter. Place on the wax paper covered sheet pan, making multiple layers if necessary. Wrap with plastic wrap and chill for at least 1 hour or up to 24.

When you're ready to bake, heat your oven to 350F and line a baking sheet with silpat or parchment paper. Arrange the pig crackers on the prepared baking sheet, leaving about an inch between each one since they'll spread slightly as they bake. Sprinkle the top of each cracker with a tiny pinch of flaky sea salt, if you like. Bake for 15-18 minutes, until the edges are golden brown and the crackers look set. They might still seem slightly soft in the center, but they'll crisp up as they cool.

Let the crackers cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely. They'll continue to crisp up as they cool.