



# Sausage & Cheddar Cookies

## directions

1. Preheat oven to 350 degrees.
2. Cream softened butter and cheddar cheese together using a stand mixer.
3. Sift together flour and cayenne pepper. Add by half cups to butter-cheese mixture, scraping down sides of mixer as needed until all flour is added. Batter will be stiff. Scrape into a large mixing bowl.
4. Add cooked sausage and Rice Krispies cereal to mixing bowl and blend into butter-cheese-flour mixture. Use hands to make sure ingredients were well incorporated.
5. Form into 1 inch balls and place 1 inch apart on non-greased rimmed baking sheet. Using a fork dipped in water, flatten each ball.
6. Bake for 15 minutes or until sausage cookies are puffy and golden brown. Cool on wire racks. Store in containers with tight-fitting lids.

## notes

Great appetizers for a holiday gathering or as a side for brunch.

Adjust cayenne to your personal taste. If you like a hot spicy cookie, add the full 1/2 teaspoon.

This is a dough that can be made ahead of time, rolled into balls, frozen, and thawed when ready to bake or chilled for a few days before baking off.

A tin of these cookies make a great Hostess/Host gift.

## to serve

Cool on wire racks. Store in containers with tight-fitting lid until ready to serve.



A party  
*servings*

30 min  
*prep time*

15 min  
*cook time*

## ingredients

1/2 lb Swaggerty's Farm All Natural Sausage, browned & drained

1 stick butter softened

2 cups grated sharp cheddar cheese

1 cup all-purpose flour

1/4 to 1/2 tsp cayenne pepper, to taste

1 cup rice-crisp cereal (e.g. Kellogg's® RICE KRISPIES®)

Pairs well with: Fresh fruit, dipping sauces, vegetables

Special Kitchen Tools: N/A