

Sage, Pecan and Cheese Wafers

1 cup flour
1/4 teaspoon salt
Dash cayenne pepper
1 teaspoon ground sage
1/4 cup finely ground pecans
1/3 cup butter
1 cup grated extra sharp cheddar cheese

Combine flour, salt, pepper and sage with pecans in food processor. Cut in butter and then cheese, until dough forms a ball. Roll thin, chilling if necessary to make workable. Cut into shapes and bake at 350° until golden on edges 8-12 minutes. *Handle with care; they are very fragile.* Makes about 2 dozen.