

# Cheese Wafers

*This recipe from Marion Laske, 67, of Raleigh won first place in the other cookie category.*

3 sticks unsalted butter, softened

1 1/2 cups grated sharp cheddar cheese

1 cup grated Gruyere cheese

1 cup grated Parmigiano-Reggiano or Asiago cheese

1 cup grated mild cheddar or Mexican four cheese blend

2 1/2 cups all-purpose flour

1 teaspoon salt

Cayenne or hot pepper to taste

2 tablespoons finely chopped fresh rosemary

Sea salt to garnish

**2 pounds** pecan halves

Preheat oven to 350 degrees.

Mix together butter and all four cheese, then gradual add flour. Add salt, pepper and rosemary. Mixture should be soft enough to put in cookie press or, alternatively, roll 1 teaspoon of mixture into a ball.

Put cheese balls on ungreased cookie sheet. Press flat with fingers or the back of the fist. Sprinkle with sea salt and top with pecan half. Bake for 8 to 10 minutes.

**Yield: about 19 dozen**