

Crispy Wafer Biscuits

1 cup butter, room temp.

2 cups grated cheddar

$\frac{1}{2}$ tsp. cayenne pepper

$\frac{1}{2}$ tsp. salt

2 cups flour

2 cups Rice Krispies

In mixer or food processor, cream the butter until soft and then add in the cheese. Mix in cayenne and salt.

Add flour until dough is soft.

Add cereal and mix into the dough. Shape into two logs about 2 "in diameter.

Roll into wax paper. Chill for 2 hours or more. Slice $\frac{1}{4}$ " thick. Arrange on a greased baking sheet. Bake at 350F for 13-16 minutes until browned. Serve hot or cold. Makes about 60.