

Cheese Crisps

NOTES

(Serve with salad or soup)

Total Time: 25 minutes

Makes 25-30 crisps

INGREDIENTS

Finely shredded parmesan cheese

(If you like to add different cheese please do so! I like to add asiago cheese!)

Chopped thyme

DIRECTIONS

Preheat oven to 300 degrees F. Line two baking sheets with parchment paper. Using a 2" round cookie cutter as a guide, draw 2" circles 1" apart on the parchment. Turn paper over with marked side down. In a bowl sitr together choose and thyme. Divide cheese mixture among circles.

Bake 15 minutes or until golden brown. Cool on baking sheets. Remaining crisps can be stored in your refrigerator with an airtight container up to one week.