

Almond, Rosemary & Pepper Crackers

Ingredients:

1. **2 cups all-purpose flour**
2. **1 teaspoon sugar**
3. **1 tablespoon baking powder**
4. **1 teaspoon salt**
5. **6 tablespoons chilled unsalted butter, cut into small pieces**
6. **2/3 cup (plus 1 tablespoon) or just enough to make a smooth dough half & half or heavy/double/ cream**
7. **1/2 tablespoon freshly ground black pepper, or to taste**
8. **1.5 tablespoon dried rosemary, crushed/powdered**
9. **2 teaspoon crushed dried red pepper/pepper flakes , or to taste**
10. **more ground pepper/or red pepper flakes/or coarse salt to sprinkle on the top – optional**
11. **1/4 cup almonds**

Method:

Process the almond with sugar until you get a coarse powder.

Preheat oven to 400 degrees F.

In a bowl, whisk together flour, baking powder, black pepper, crushed pepper, rosemary and salt.

Cut in butter with a pastry blender or two knives until mixture resembles coarse crumbs. Stir in the 2/3 cup of half-and-half or cream (whatever you are using) until just moistened. Fold in the nuts.

On a lightly floured surface, knead dough gently, 5 to 10 times or for a minute. Divide the dough in two parts and roll each into a log; each about 8 inches long.

Slice each of the logs in about 1/4 inch circles.

Place on a baking sheet, 2 inches apart. Brush the top of the crackers with remaining tablespoon of half & half/cream.

Sprinkle some coarsely ground black pepper, or red pepper flakes or even some coarse salt if you want. Bake until light golden, about 12-15 minutes. You might need to adjust baking time depending on the size of the cookies. The smaller cookies will bake faster.

Let cool completely on a wire rack. Store at room temperature in an air tight container after they are completely cooled.