

Cheese Dreams

Here's another recipe from my mother-in-law. I don't think I've had any other treats similar to these. They are fantastic and easy to make. Although Cheese Dreams compliment many soups and chili when served in place of crackers, they are delicious by themselves. They make terrific gifts too, when wrapped in clear bags and tied with a pretty bow.



You will need:

- 2 sticks soft butter
- 2 cups shredded sharp cheddar cheese
- 2 cup Rice Crispy Cereal
- 2 cups plain flour
- 1 Tablespoon Paprika
- Cayenne Pepper (optional) enough to please your tastebuds!

In a large bowl, cream soft butter with mixer. Add cheese and blend again. Add the flour, Rice Crispy cereal, paprika, and cayenne pepper. Mix until all is well blended. Using a tablespoon or a cookie dough scoop to form 2" balls. Place balls 2 inches apart on ungreased cookie sheet. Use a fork to flatten and press a criss-cross pattern into Cheese Dream. Bake 350 degrees for 15 minutes. Cool Cheese Dreams and store in an airtight container.