

## Spicy Cheddar & Jalapeño Shortbread Bites - Savory, Bold & Addictive

Spicy Cheddar & Jalapeño Shortbread Bites (Crisp, Buttery, and Bold)



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

1 cup all-purpose flour  
¾ cup unsalted butter, softened  
¾ cup sharp cheddar cheese, grated  
... cup jalapeños, finely chopped (remove seeds for milder flavor)  
... tsp garlic powder  
... tsp onion powder  
¾ tsp salt  
¾ tsp black pepper  
1 tbsp cold water, if needed

### DIRECTIONS

- 1.** Preheat Oven: Set your oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2.** Mix Dry Ingredients: In a large bowl, whisk together the flour, garlic powder, onion powder, salt, and pepper.
- 3.** Add Butter and Cheese: Add softened butter and grated cheddar to the bowl. Mix until crumbly and just starting to come together.
- 4.** Add Jalapeños: Fold in the chopped jalapeños. If the dough is too dry, mix in cold water one teaspoon at a time until it forms a firm dough.
- 5.** Shape and Cut: Roll the dough out on a floured surface to about ... inch thick. Use a cookie cutter to create bite-size rounds or squares.
- 6.** Bake: Transfer the shapes to the baking sheet and bake for 12-15 minutes, or until the edges are golden brown.
- 7.** Cool: Let the shortbread rest on the baking sheet for 5 minutes, then move to a wire rack to cool completely.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-cheddar-jalapeno-shortbread-bites-savory-bold-addictive/>