

Parmesan Cheddar Basil Bites - The Ultimate Cheesy Herb Snack

Parmesan Cheddar Basil Bites: The Cheesy, Herby Snack You Didn't Know You Needed



OVEN
375°F

TIME
14 min

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INGREDIENTS

- 2 1/2 cups shredded Cheddar cheese
- 1/2 cup softened butter
- 5 tablespoons half-and-half
- 1 teaspoon kosher salt
- 1 1/2 cups all-purpose flour
- 1 1/2 cups grated Parmesan cheese
- 3 tablespoons finely chopped fresh basil

DIRECTIONS

- 1. Cream : Base:** In a large bowl, beat the Cheddar cheese, softened butter, half-and-half, and kosher salt on medium speed until smooth.
- 2. Add : Dry Ingredients:** Gradually mix in the flour, Parmesan cheese, and basil just until a soft dough forms.
- 3. Divide & : Roll:** Turn the dough onto a floured surface, divide into three portions, and roll each to 1/8-inch thickness.
- 4. Shape:** Use a star cutter (or your favorite shape) to punch out pieces.
- 5. Arrange:** Place shapes about 1 inch apart on parchment-lined baking sheets.
- 6. Bake:** Bake at 375°F (190°C) for 11-14 minutes, until golden brown.
- 7. Cool:** Let cool on baking sheets for 30 minutes on a wire rack. Then dig in!

SWAPS & NOTES

Use whole milk or even heavy cream for a richer dough.
You can substitute dried basil (1 tablespoon) if fresh basil isn't available.

Add a pinch of crushed red pepper flakes to the dough.

Step-by-Step Instructions Cream Base: In a large bowl, beat the Cheddar cheese, softened butter, half-and-half, and kosher salt on medium speed until smooth.

TIPS FOR SUCCESS

Use room-temperature butter to ensure a smooth dough.

Don't overbake-the bites should be golden but not dark brown.

Chill the dough slightly if it becomes too soft while cutting shapes.

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

Original recipe: <https://chefmaniac.com/parmesan-cheddar-basil-bites-the-ultimate-cheesy-herb-snack/>