

Savory Shortbread Pizza Bites: Cheesy, Herby & Irresistible Appetizer

To create these impressive savory shortbread bites, you'll need:



OVEN
350°F

TIME
15-18 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 1/4 cups Parmesan cheese, grated (divided)
- 1/2 cup sun-dried tomatoes, finely chopped (oil-packed, drained)
- 2 teaspoons fresh oregano, finely chopped
- 2 teaspoons fresh basil, finely chopped
- 2 teaspoons fresh parsley, chopped
- 1 teaspoon fine sea salt
- 3/4 teaspoon garlic powder
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon ground black pepper
- 1 cup unsalted butter, softened
- 2 tablespoons granulated sugar
- 1 tablespoon olive oil
- 1 large egg (for egg wash)

DIRECTIONS

1. **Combine : Dry Ingredients:** In a large mixing bowl, whisk together the all-purpose flour, 1 cup of the grated Parmesan cheese, the finely chopped sun-dried tomatoes, all the fresh herbs (oregano, basil, parsley), fine sea salt, garlic powder, crushed red pepper flakes, and ground black pepper. Whisk until all ingredients are thoroughly combined and evenly distributed.
2. **Cream : Wet Ingredients:** In a separate large bowl, using an electric mixer on medium-high speed, beat the softened unsalted butter, olive oil, and granulated sugar until the mixture is light and fluffy. Scrape down the sides of the bowl as needed.
3. **Combine : Dough:** Gradually add the dry ingredients into the butter mixture, mixing on low speed just until everything is combined and forms a cohesive dough. Avoid overmixing, as this can make the shortbread tough.
4. **Form : Dough Disk:** Transfer the dough onto a lightly floured surface. Gently pat the dough into a disk shape, then use a knife to cut it in half.
5. **Roll into : Logs:** Take each half of the dough and, using your hands, roll it into a smooth log that is approximately 1.5 inches in diameter. Try to make them as uniform as possible for even baking.
6. **Shape into : Triangles:** Now for the signature shape! Place each round log on a flat surface. Using your hands, gently shape each log into a triangular prism by pressing the top into a peak and pinching the sides to create that distinct pyramid (triangular) shape.
7. **Wrap and : Chill:** Wrap each triangular log tightly in parchment paper. Twist the ends of the parchment paper

to secure them, ensuring the logs maintain their shape. Chill the wrapped dough in the refrigerator for at least 1 hour (or up to 2-3 days) to firm up. This step is crucial for easy slicing and maintaining shape during baking.

8. **Preheat : Oven & Egg Wash:** Preheat your oven to 350°F (175°C). While the oven preheats, whisk together the large egg with 1 tablespoon of water in a small bowl to create an egg wash.
9. **Slice and : Coat:** Unwrap one chilled dough log. Brush one long edge of the triangular log with the egg wash. Then, press that egg-washed edge into the remaining 1/4 cup of grated Parmesan cheese to coat it. Slice the log into 1/2-inch thick triangles. Repeat with the second log.
10. **Bake:** Place the sliced shortbread triangles 1 inch apart on a baking sheet lined with parchment paper. Brush the tops of the triangles with more egg wash. Bake for 15-18 minutes, or until they are golden brown around the edges and firm to the touch.
11. **Cool:** Allow the delicious bites to cool completely on the baking tray or transfer them to a wire rack to cool fully before enjoying! This allows them to crisp up properly.
12. These savory bites are perfect for parties or just a cozy night in. Happy baking!

SWAPS & NOTES

Parmesan Cheese: Freshly grated Parmesan will always yield the best flavor and texture.

You can use Pecorino Romano for a sharper, saltier kick if preferred.

Sun-Dried Tomatoes: Use oil-packed sun-dried tomatoes, drained well and finely chopped.

If using dry-packed, rehydrate them first.

TIPS FOR SUCCESS

Finely Chop Ingredients: Ensure the sun-dried tomatoes and fresh herbs are finely chopped so they distribute evenly throughout the

dough and don't create large lumps.

Cold Butter for Dough: While the recipe says "softened" for creaming, ensure the chilled butter for the final dough shaping and mixing is well-incorporated but not melted.

The chilling step is very important.

Chill Thoroughly: Do not skip or shorten the chilling time.

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

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