



Ingredients

2 cups crispy rice

2 cups flour

1 teaspoon red pepper

1 ½ sticks room temperature butter

2 cups grated extra sharp cheddar cheese

What To Do:

Preheat oven to 375-degrees.

In a large bowl mix together the crispy rice, flour and red pepper then blend in the butter. Add the cheese to the mixture and start rolling cookies into one inch diameter balls. Place the balls onto a cookie sheet and flatten with a fork. Bake for 11-15 minutes until toasty brown on top.