

Beefy Parmesan Valentine Cookies

Ingredients:

2 cups of flour
¼ cup of grated parmesan cheese
¼ cup cornmeal
1 tbsp beef bouillon powder or crystals, low salt
1 large egg
1 tsp vanilla extract
¾ cup water
extra cornmeal for rolling out the dough

Directions:

Preheat the oven to 350 degrees. Combine all the dry ingredients together and then add the egg, vanilla and water. If the dough is too dry add a bit more water but not too much. Spread the cornmeal on a flat surface and roll the dough out to about ¼" thick. Use heart shaped cookie cutters or whatever shapes you like to cut out the cookies. Place them on a greased cookie sheet and bake 20 minutes. Remove from the oven and cool on cooling racks. If you prefer really crunchy cookies you can just turn the oven off, crack the door and let them sit in the oven for a few hours.

