

## CHEESE COINS

*At Christmas time, the Deans receive a cruel lashing from friends if we attend any event without bearing canvas bags overflowing with cheese coins. They are the Academy's signature treats and Dean Manigault's muscled right arm is a testament that the cheddar is lovingly grated by hand. Sometimes this can mean up to 25 pounds of cheddar because we have so many friends and students to bestow our coins upon.*

### INGREDIENTS

*MAKES dozens*

- 16 ounces shredded sharp cheddar
- 2 sticks (8 ounces) unsalted butter, cut into 8 pieces
- 2 cups flour
- 1 heaping teaspoon cayenne
- 22 twists freshly ground black pepper
- 1/2 teaspoon salt

Preheat the oven to 325°F.

Using a standing mixer or food processor, whirl all the ingredients until combined. Form the cheese dough into 2 logs, about 1 inch in diameter. Wrap in plastic wrap and refrigerate for at least 2 hours and up to 3 days (or freeze for up to 6 weeks). Cut the logs into 1/4 inch slices and place on baking sheets.

Bake 18 to 20 minutes, until golden brown. Serve warm or at room temperature (or let cool and store in airtight containers for up to 7 days).