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CHEESE WAFERS

- **1 lb. Old English cheese (Kraft), cut in chunks, at room temperature**
- **1 stick (1/4 lb.) butter, softened**
- **1 cup of flour**
- **Walnut or pecan halves**

Put the cheese and butter in a food processor, blender, or mixer and blend thoroughly. Mix in the flour well. Drop by tablespoons onto an ungreased cookie sheet. Press a walnut (or pecan) half into each one.

Bake at 400 degrees for 6 minutes. Do not over bake. Cool on racks. Wafers may be frozen if there are leftovers, or if you want to make them in advance for a party.