

A Recipe From *tikkido*

Pesto Shortbread Savory Crackers Recipe

<https://tikkido.com/blog/savory-shortbread-pesto-parmesan-basil-crackers-recipe>

Ingredients:

- 1 stick (8 Tablespoons) butter, softened
- 1 1/2 cups Parmesan cheese
- 1/4 cup toasted pine nuts
- 1/4 cup pesto
- 1 1/2 cups flour
- several leaves of fresh basil, cut into small pieces

Instructions:

1. Beat the butter, pesto, Parmesan cheese, chopped basil, and pine nuts together in a mixer. Add the flour, and mix until combined.
2. Roll out the freshly made dough, and cut it into square cracker shapes.
3. Bake at 350 degrees for 22 minutes.

