

STARTER & SNACK

Herb and Cheese Coins

3 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	48	\$0.13	52 kcal

You can never have too many hor d'oeuvre recipes, so give Herb and Cheese Coins a try. This lacto ovo vegetarian recipe serves 48 and costs 13 cents per serving. One serving contains 52 calories, 2g of protein, and 4g of fat. From preparation to the plate, this recipe takes around 45 minutes.

Ingredients

☐ 8 ounce packages crumbled blue cheese, softened	☐ ½ cup butter, softened
☐ 1 egg white, beaten	☐ 1 1/3 cups all-purpose flour
☐ 1 sprigs Tiny fresh herb (we tested with rosemary, thyme, and sage)	☐ 1/3 cup toasted, ground walnuts

EQUIPMENT Baking sheet, Oven, Hand mixer, Wax paper

Method

- 1 Beat cheese and butter at medium speed with an electric mixer until creamy.
- 2 Add flour and nuts; beat until blended.
- 3 Shape dough into 2 (8") logs. Wrap logs in wax paper, and chill 2 hours or until firm.
- 4 Cut into 1/4"-thick slices, and place on lightly greased baking sheets.
- 5 Brush lightly with beaten egg white. Press herb sprigs firmly into each slice.

- 6 Bake at 350 for 12 to 15 minutes or until golden. Cool 1 minute on baking sheets; remove to wire racks to cool completely.
- 7 Make-Ahead Tip: You can chill logs of dough overnight, and slice and bake the next day.

Nutrition per serving

52	2 g	4 g	3 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.2 g · 13% of daily needs
Sugar			0.1 g · 0% of daily needs
Sodium			70.7 mg · 3% of daily needs
Cholesterol			8.6 mg · 3% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/herb-and-cheese-coins-147568