



Olive-Blue Moons

 Vegetarian

READY IN



45 min.

SERVINGS



96

CALORIES



32 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 ounces cheese blue crumbled
- 0.5 cup butter softened
- 1.5 cups flour all-purpose
- 1 tablespoon half-and-half
- 1 teaspoon kosher salt
- 6 oz olives spanish drained finely chopped canned
- 10 oz freshly sharp cheddar cheese shredded

Equipment

- baking sheet
- baking paper
- oven
- stand mixer

Directions

- Preheat oven to 35
- Beat Cheddar cheese, olives, butter, blue cheese, half-and-half, and salt at medium speed with a heavy-duty electric stand mixer until blended. Gradually add flour, beating just until combined.
- Turn dough out onto a well-floured surface. Divide dough into 2 equal portions, and flatten each into a disk; roll each to 1/8-inch thickness.
- Cut with a 2 1/2-inch moon-shaped cutter.
- Place dough 1 inch apart on parchment paper-lined baking sheets.
- Bake 15 to 20 minutes or until golden; cool on baking sheets on wire racks 30 minutes.

Nutrition Facts

 PROTEIN **12.81%**  FAT **67.03%**  CARBS **20.16%**

Properties

Glycemic Index:1.86, Glycemic Load:1.1, Inflammation Score:-1, Nutrition Score:0.8034782545722%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 32.49kcal (1.62%), Fat: 2.44g (3.75%), Saturated Fat: 1.34g (8.34%), Carbohydrates: 1.65g (0.55%), Net Carbohydrates: 1.54g (0.56%), Sugar: 0.03g (0.04%), Cholesterol: 5.99mg (2%), Sodium: 85.71mg (3.73%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.1%), Calcium: 25.68mg (2.57%), Selenium: 1.62µg (2.31%), Phosphorus: 18.42mg (1.84%), Vitamin B2: 0.03mg (1.52%), Vitamin A: 71.16IU (1.42%), Folate: 4.5µg (1.13%), Vitamin B1: 0.02mg (1.12%)