Cheese Teases

- 1 ½ c. finely grated Gruyere
- 1 ½ c. finely grated Pecorino Romano
- 1 ½ c. finely grated Parmigiano-Reggiano(approx. ¼ lb. of each cheese)
- 1 ½ c. flour
- 2 tsp. baking powder
- 3 eggs
- 1/3 c. Crisco oil
- 2 Tbsp. milk
- Dry bread crumbs
- Butter for greasing pan

Preheat oven to 400 degrees. Butter a 9” x 13” baking pan and “dust” with bread crumbs, shaking out any excess. Combine flour and baking powder in a bowl. Mix eggs, oil, and milk in a larger bowl before stirring in grated cheeses. Add flour mixture to cheese mixture, stirring until it cleans the sides of the bowl. Press evenly into prepared pan, smoothing top with a spatula. Bake 25 minutes. Remove from oven; cool 10 minutes before turning out onto a cutting board and turning right side up again. Cut into 48 bars or 96 squares (4×12-or-24 pieces across).

Accompany with Cooper-Garrod Test Pilot, F-104 Starfighter