

CHEESE CRACKERS



80+ crackers



40 minutes

INGREDIENTS

- 1 cup flour
- 10 oz shredded cheese
- 1/4 cup cubed butter
- 1/2 tsp salt
- 2 TBSP milk

Here are some cracker variations to try:

1. Cheddar Herb Crackers: Add 1 tsp dried herbs (rosemary or thyme).
2. Spicy Cheese Crackers: Mix in 1/2 tsp cayenne pepper or red pepper flakes.
3. Garlic Parmesan Crackers: Use 1 tsp garlic powder and 1/4 cup grated Parmesan.
4. Olive Oil & Sea Salt Crackers: Substitute butter with olive oil and sprinkle sea salt.
5. Sesame Seed Crackers: Incorporate 2 tbsp sesame seeds for texture and flavor.
6. Sweet Cinnamon Crackers: Replace salt with 1 tbsp sugar and add 1 tsp cinnamon.
7. Whole Wheat Crackers: Use whole wheat flour for a healthier option.
8. Black Pepper & Cheese Crackers: Add freshly cracked black pepper for flavor.

DIRECTIONS

1. Preheat your oven to 325°F
2. In a food processor, combine the flour, cheese, butter and salt. Slowly add milk and mix until it forms a dough. Remove from processor, knead it slightly to smooth dough.
3. Place the dough on a lightly floured surface. Roll it out to about 1/8 inch thick. Use parchment paper if needed.
4. Use a knife or a pizza cutter to cut the dough into squares or desired shapes.
5. Place the crackers on a baking sheet lined with parchment paper. Bake for 12-15 minutes or until they are golden brown.

Let the crackers cool before serving.