



Sparkle Kitchen

Cheesy Crackers

Ingredients

- 1 cup flour
- 8 ounces cheddar cheese, shredded
- ½ stick (4 tablespoons) cold butter, cubed
- 1 teaspoon salt
- 1 teaspoon garlic powder or other seasoning (optional)
- 2-3 tablespoons cold water

Directions

Shred the cheese into the bowl of a food processor. Add the flour, butter, salt, and garlic powder, and pulse until you have coarse, orange crumbs. Continuing to pulse the mixture, quickly add 2-3 tablespoons of cold water—you just want to add enough to make the crumbs come together.

Dump the dough out into the center of a piece of plastic wrap, bring it together quickly with your hands, and pull the corners of the wrap up to cover it completely. Refrigerate for 30 minutes.

Pre-heat your oven to 350 degrees.

Divide the dough in half, and return the unused half to the fridge. Roll out the other half out thinly between two pieces of plastic wrap or waxed paper. Now it's time to cut the crackers.

While you can cut your crackers into squares, it's also fun to pull out your small cookie cutters and make shapes. Don't stress if you don't have a fish; I promise that circles and stars will taste just as good. Once the crackers are cut out, move them to a parchment lined bake sheet and bake for about 10 minutes. (If you cut larger or smaller crackers, the baking time will vary a bit, so just keep an eye on them.)

Cool on the pan for about 10 minutes, before moving the crackers to a rack to cool completely. Repeat with the other half of the dough.

As these don't have the preservatives of store-bought cheese crackers, you should enjoy them quickly. They'll keep in an airtight container for a few days, but they're best eaten the day you make them. Enjoy!