

# Cheese Crackers

## Ingredients

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1 c Sharp Cheddar (shredded)

4 T Unsalted Butter

1/2 t Salt

3/4 c Flour

## Instructions

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1. Add cheddar, butter, 1/4 teaspoon salt, and flour into a food processor. Process until a dough forms. Shape dough into a disk and wrap with plastic wrap.
2. Refrigerate dough for 1 hour. Remove dough from fridge and let it soften. Preheat oven to 350 F. Prepare a baking sheet with parchment paper.
3. Roll the dough out on a smooth surface until it is about 1/8 inch thick. Use a pizza cutter and cut dough into 1-inch squares. Sprinkle dough with 1/4 teaspoon salt. Use the end of a wooden skewer to make holes in the center of each square.
4. Place the squares on the prepared baking sheet. Bake for 10-12 minutes or until bottoms are barely golden. Let crackers sit in the pan for a minute before removing to a cooling rack. Crackers will

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crisp up more as they cool so be sure not to over bake. Store in an airtight container.