

# Cheese and Herb Crackers

## Ingredients

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1 1/2 c Parmesan (shredded)  
1 1/2 c Flour  
1/2 c Butter (softened)  
1/4 c Parsley (chopped)  
1/2 t Salt  
3 T Heavy Cream

## Instructions

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- 1.Preheat oven to 350 degrees. Line a baking sheet with parchment.
- 2.In a food processor, pulse Parmesan, flour, butter, parsley, and salt until clumps form. Add cream; process until a dough forms around the blade.
- 3.Remove dough; roll on a lightly-floured surface to 1/8 to 1/4-inch thick. Cut dough into 1-inch squares and transfer to prepared baking sheet; dock or poke with a fork and bake until golden on edges and bottoms, about 20 minutes. Once baked, store crackers in an airtight container up to a week.