

## Cheesy Crackers

*Makes about 80 small crackers*

- 1 cup flour, whole wheat or all purpose
- 1/2 teaspoon salt
- 4 tablespoons butter, unsalted
- 1 cup cheddar cheese, shredded
- 3-6 tablespoons ice water



1. Add the flour and salt together and mix well.
2. Add the butter by cutting into the mixture with two knives or pastry cutter until the mixture resembles sand. You can also rub the butter into the flour mixture using your hands, (like making crumble topping).
3. Add the grated cheese a little at a time until it's well mixed in. The dough will look like sand with cheese lumps.
4. Add ice water, one tablespoon at a time and mix well, until the dough forms a ball.
5. Flatten ball of dough between two pieces of wax or parchment paper, and chill for at least 20 minutes. This helps the butter become hard which makes a puffier cracker.
6. Roll the dough fairly thin, about 2 mm is a good thickness. Thinner makes them crispier, but you don't want it paper thin.
7. Cut out shapes and place on a baking sheet. Reroll the scraps of dough, and keep cutting out shapes until you use all the dough.
8. Bake at 350F for 15-20 minutes depending on how thick your crackers are.
9. Enjoy! If there are any leftovers, store them in an airtight container for up to 1 week.