

HOMEMADE FISHIE CRACKERS

Ingredients

- 1 cup flour, whole wheat
- 1/2 teaspoon salt
- 4 tablespoon butter, unsalted
- 1 cup cheddar cheese, shredded
- 3 tablespoon water

Instructions

1. Add the flour and salt to a food processor and pulse. Then add butter and pulse until the mixture resembles coarse meal. Add grated cheese a little at a time and pulse.
2. Add water, one tablespoon at a time, until the dough forms into a ball. Continue pulsing between tablespoons – this could take a minute. You can also feel the dough and if it shapes into a ball, it is ready.
3. Flatten between two pieces of wax or freezer paper, and chill for 10-20 minutes. This helps the butter get cold and makes for a puffier cracker.
4. Roll the dough fairly thin. About 1/8 of an inch is a good thickness. A thinner dough becomes a crispier cracker, but you don't want it paper thin.
5. Cut out shapes (You may use any shape you would like) and place on a baking sheet.
6. Bake at 350 degrees F for 12-20 minutes depending on how thick your crackers are.



ENJOY!

7. Store in an airtight container for up to 1 week.



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