



Cheddar Cheese Crackers

SERVES: 6

COOK TIME: 10-12 MINS

PREP TIME: 20 MINUTES TEMPERATURE: 400 DEGREES

INGREDIENTS

1 1/4 cups all-purpose flour

1 cup shredded extra sharp cheddar cheese

3/4 tsp. smoked paprika, plus more for dusting

1 pinch cayenne

1/4 tsp salt, plus more for dusting

4 Tbsp. cold unsalted butter

1/2 cup heavy cream

DIRECTIONS

Preheat oven to 400 degrees. Line a baking sheet with parchment paper.

In a food processor, combine flour, cheddar, paprika, cayenne and salt. Pulse until combined. Add in the cubes of butter and pulse until combined. Next, add in heavy cream and pulse until a ball forms.

Lightly flour a clean surface and roll out dough until about 1/4 inch thick. Cut the dough into squares or rectangles. Sprinkle the squares with a mixture of equal parts salt and paprika.

Bake for 10-12 minutes at 400 degrees.

Note: Don't skip the step of dusting salt/paprika before baking! It adds a lot of extra flavor!

