

CHEESE CRACKERS

adapted from Pure Wow Recipes

Makes 5 to 6 dozen crackers Start to Finish: 45 minutes

INGREDIENTS

1½ cups all-purpose flour

1¼ teaspoons kosher salt

Pinch of cayenne pepper, chipotle pepper or smoked paprika

2 cups shredded cheddar cheese

¼ cup grated Parmesan cheese

½ cup cold unsalted butter, cubed

¼ cup cold water, or more as needed

DIRECTIONS

1. Preheat the oven to 425°F. Line two baking sheets with parchment paper.
2. In the bowl of a food processor, pulse the flour with the salt, cayenne pepper, cheddar and Parmesan to combine. Add the butter and pulse until the mixture resembles a coarse meal, 1 to 2 minutes.
3. Add the water and mix until the dough forms a ball around the blade. If the dough looks dry, add more water, 1 to 2 tablespoons at a time.
4. Divide the dough into two pieces. On a lightly floured surface, roll out the dough to ¼ inch thick. Cut into 1-inch squares and transfer to the prepared baking sheets (you can space them close together since they won't spread as they bake). Sprinkle with a little additional kosher salt before baking.
5. Using the point of a small knife or the tine of a fork, poke a hole into the center of each cracker. Bake the crackers until golden brown and crisp, 14 to 16 minutes. Cool completely before serving. The finished crackers will keep, stored in an airtight container at room temperature, for up to a week.