

Cheez Its, bitch

Ingredients

- 8 oz cheddar cheese, shredded (I used sharp cheddar)
- 4 Tbsp butter, cold
- 1 cup flour (I used whole wheat)
- 1/2 tsp salt
- 1/8 tsp onion powder
- 1/8 tsp garlic powder
- 2-3 Tbsp water

Instructions

1. Combine shredded cheese, butter, salt, onion powder and garlic powder in a food processor, if available. Otherwise, combine ingredients in a large bowl.
2. Add flour and again pulse until the mixture resembles breadcrumbs.
3. Add 2 Tbsp of water and pulse (or mix using your hands) until the mixture resembles dough. This took a couple of minutes in my food processor, and a little bit longer using my hands. Add the remaining tablespoon of water if the dough is too dry.
4. Divide the dough into thirds (or roll into logs), cover and put in the fridge for 1-2 hours.
5. Preheat the oven to 350F.
6. Either roll out the dough and cut into squares or sliced pieces from the logs and place on a cookie sheet lined with parchment paper or a Silpat mat.
7. Bake for 15-17 minutes. Crackers are done when they are a light to a medium golden brown.

You can ignore the spices

They aren't mandatory. Only flour, butter, and cheese are fr fr

Revision #2

Created 2023-10-11 02:27:21 UTC by Brad

Updated 2023-10-11 02:33:35 UTC by Brad