

Serves: 2 • Serving size: 10 crackers



PREP: 10 minutes
COOK: 10 minutes

9-Ingredient Cheese CRACKERS

¼ cup all-purpose flour, plus more for rolling
2 tbsp. salted butter
¼ tsp. baking soda
⅛ tsp. turmeric
2 tsp. water
¼ tsp. white vinegar
½ cup shredded sharp orange or yellow cheddar cheese
2 tbsp. grated Parmesan cheese
½ tsp. kosher salt

1. Preheat oven 350° F/175° C.
2. In the base of the Power Chef® System fitted with the blade attachment, combine flour, butter, baking soda, turmeric, water, vinegar, cheddar and Parmesan.
3. Cover and pull cord until dough forms. Remove dough from base of Power Chef® System and form into a ball.
4. On a floured surface using a rolling pin, flatten dough into a ⅝"/.3 cm-thick rectangle. Using a cookie cutter, cut into desired shapes. Prick shapes with tines of a fork. Transfer cracker shapes onto a baking sheet lined with the Silicone Wonder® Mat. Sprinkle crackers with salt.
5. Bake 10 minutes or until edges of crackers are lightly browned. Remove and transfer crackers to cooling rack. Let cool completely, about 15 minutes. Store in a liquid-tight container up to 3 days.

Nutritional Information (per serving):

Calories: 280 Total Fat: 21g Saturated Fat: 13g Cholesterol: 55mg
Carbohydrate: 13g Sugar: 0g Fiber: 0g Protein: 10g Sodium: 780mg
Vitamin A: 15% Vitamin C: 0% Calcium: 25% Iron: 4%

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