

## Cheese Crackers

Yield Approximately 200 Crackers

**Prep Time 20-40min**

**Bake Time 10 min per batch**

**Total time 1-1 ½ hrs**

16 oz Finely shredded Cheddar cheese

10 oz All-purpose flour

4 (.5oz)tsp Corn Starch

2 (.4oz) tsp Salt

12 ( 6oz) TBS Cold unsalted butter

8 TBS (4oz) Ice cold Water

Pre Heat oven to 350 Degrees (f)

Blend the flour, corn starch and salt in a medium bowl.

In a food processor put half of the shredded cheese and half of the flour together. Pulse until well blended. Add the rest of the flour and cheese. And pulse until blended again.

While pulsing, add the butter in small chunks. The mixture will look like large grains of sand.

Slowly add the water while pulsing. The dough will form a ball.

Remove from the food processor. Form into a rectangle about 8x12 in. Cover with plastic wrap and chill in the fridge for at least 15 min.

Place the chilled dough on a lightly floured surface and roll out to be about ¼ in thick. Make the dough as rectangular as possible. Flouring under the dough to prevent sticking. Cut into 1x1 in squares.

Place the squares on a baking sheet that is covered with parchment paper. Sprinkle with extra salt to taste. Bake in the oven for 5 min. rotate the pan and bake another 5 min until golden brown on the edges.

Remove from the pan and enjoy.

Store in an air tight container for up to two weeks.