

Cheesy Crackers

Makes: 30 **Preparation time:** 15 minutes (plus 1 hour while dough is in the fridge)

Cooking time: 15 minutes

Recipe source: One Handed Cooks

Ingredients:

2 tablespoons (20g) unsalted butter, softened
1 cup (125g) grated cheese, packed firmly
¼ teaspoon salt
1 cup (145g) plain flour (see Note)
2 tablespoons water

Equipment Required:

Bowl, knife, chopping board, grater, measuring spoons, measuring cups (or scales), fork, sieve, rolling pin, biscuit cutter (or glass), baking paper, large baking tray. Electric mixer, if you have one.



What to do:

1. Beat together the butter, cheese and salt for a few minutes or until a soft ball forms. Can be beaten with a fork by hand, or using an electric mixer.
2. Gradually add sifted flour, a little at a time, until mixture turns crumbly. (Use low speed if using an electric mixer.)
3. Add the water, mix and a moist dough ball should form. (See note)
4. Wrap the ball in glad wrap and place in the fridge for around an hour.
5. Preheat oven to 180 °C.
6. Line the baking tray with baking paper.
7. Remove dough from the fridge and unwrap.
8. Roll on a clean-floured surface until ½ cm thick. (See note)
9. Use a small round shape cutter to cut small biscuits out of the dough and place them on the baking tray. If you dip it in flour first, the dough should not stick to the cutter.
10. Prick each biscuit with a fork.
11. Bake for 15 minutes until golden brown.



Notes:

- If not using an electric mixer, in step 3 when you add the water, I suggest you do this final mixing using your hand. I found the dough came together better this way.
- If you prefer to use wholemeal flour you will need to add extra water.
- The ball of dough will be quite firm when you take it from the fridge, so you may need adult assistance to get started rolling it out.
- You could use a glass or use whatever shaped cutters you like, just make sure they are a similar size so they will cook at the same rate.
- The biscuits will become crispier on cooling.
- Store in an airtight container for around 3 – 5 days.

