



# Cheese spread on thyme crackers

30'  
Hands on

120'  
Hands off

12'  
Cook Time

10  
Portion(s)

1  
Difficulty



## Method

### Cheese spread

- In the mixer, beat the cheeses and honey for 1-2 minutes, until fluffy.
- Add the remaining ingredients, apart from the salt, and mix them with a spatula.
- Have a taste and, if necessary, add salt.
- Transfer the mixture into a [bowl](#), cover it with plastic wrap, and put it in the refrigerator, until needed.
- For as long as the cheese spread is cooling, prepare the crackers.

### Crackers

- In the mixer, beat the cheeses, butter, and thyme, with the paddle attachment at medium speed.
- Add the flour and mix at low speed until we make a mixture that has a sand-like texture.
- Season with salt -if needed, since the cheeses might already be too savory-, add the water little by little and keep beating until the dough becomes thick, then divide it in half and make 2 discs from each piece.
- Close them into plastic wrap and put them into the refrigerator for 2 hours.
- Preheat the oven to 180°C (356° F) set to fan.
- With a rolling pin and some flour, roll out each dough into a phyllo 2 mm thick.
- Cut the phyllo sheets into irregular shapes, by using a [knife](#), and put them into 2 [baking pans](#) lined with parchment paper.
- With a toothpick, make holes onto the crackers so that they don't rise a lot.
- Bake them for 10-12 minutes or until they turn golden. Set them onto a [rack](#) to cool completely. Preserve them in an airtight [container](#) for one week.

## Ingredients

### For the cheese spread

- 250 g cream cheese, at room temperature
- 120 g feta cheese
- 1 tablespoon(s) honey
- 100 g cranberries, dried, coarsely chopped
- 100 g apricots, dried, coarsely chopped
- 1 tablespoon(s) thyme, fresh
- pepper, freshly ground
- salt, if needed

### For 35 big or 70 small crackers

- 180 g cheddar, grated
- 60 g parmesan cheese, grated
- 120 g butter, at room temperature
- 1 tablespoon(s) thyme
- 140 g all-purpose flour, + extra for rolling out the phyllo
- 1/2 teaspoon(s) salt, if needed
- 2 tablespoon(s) water, cold

## Διατροφικός πίνακας

### Nutrition information per portion

384 Calories (kcal)	27.0 Total Fat (g)	17.0 Saturated Fat (g)	22.0 Total Carbs (g)
19%	39%	85%	8%
11.0 Sugars (g)	12.0 Protein (g)	2.8 Fibre (g)	1.3 Sodium (g)
12%	24%	11%	22%