



# Cheese crackers

25'  
Hands on

15'  
Cook Time

40-50  
Portion(s)

1  
Difficulty



## Method

- In a food processor add the flour, butter, salt, turmeric and paprika.
- Beat until the butter completely breaks down.
- Add the cheddar and beat for 1 minute, until the cheese breaks down also.
- Gradually add the chilled water and beat for 20 seconds until a dough forms and gathers around the blades.
- Remove the dough from the food processor and divide it in half.
- Shape each half into a ball.
- Wrap the balls of dough in plastic wrap and refrigerate for 30 minutes.
- Preheat oven to 180\* C (350\* F) Fan.
- When the dough is ready, remove the plastic wrap, dust a working surface with some flour and place the first ball of dough on it.
- Dust with a little more flour and roll it out until the dough is about 3-4 mm thin, like 10 stacked pieces of paper.
- Use an assortment of cookie cutters to cut out crackers in any shape you like.
- Transfer the pieces of cracker dough to a baking pan lined with parchment paper and spread them out.
- Repeat the same process with the second ball of dough.
- Bake for 10-15 minutes, until the crackers rise a little and turn golden.
- When ready, remove from oven and serve.

## Ingredients

- 120 g all-purpose flour, + extra for dusting
- 1/4 teaspoon(s) salt
- 1/2 teaspoon(s) paprika, sweet
- 1/4 teaspoon(s) turmeric
- 240 g cheddar, high quality, grated
- 70 g butter, unsalted, chilled and cut into cubes
- 40 ml water, chilled

## Διατροφικός πίνακας

Nutrition information per portion

41 Calories (kcal)	2.9 Total Fat (g)	1.8 Saturated Fat (g)	2.2 Total Carbs (g)
2%	4%	9%	1%
0.0 Sugars (g)	1.5 Protein (g)	0.0 Fibre (g)	0.09 Sodium (g)
0%	3%	0%	2%