

A Recipe From *tikkido*

Homemade Cheese Crackers

<https://tikkido.com/blog/homemade-cheddar-goldfish-crackers>

Ingredients:

- 1 1/2 cups grated cheese (I used sharp cheddar and asiago)
- 3/4 cups flour
- 4 T butter, softened
- 1/4 t salt

Instructions:

1. Preheat oven to 350 degrees Fahrenheit
2. Mix all ingredients together with a mixer or in a food processor until the ingredients come together to form a dough.
3. Roll out the dough and cut into shapes (either squares, or goldfish shapes, or whatever you want).
4. Set crackers on a baking sheet so that they're not touching each other.
5. Use the tines of a fork to dock the cheese cracker dough shapes. If making small squares like Cheez-Its, you can just make one small indentation in the middle of the cracker.
6. Bake at 350 degrees for approximately 15 minutes, until the edges of the crackers start to brown.

