

Homemade Cheezits

Ingredients:

- 8 ounces finely grated sharp cheddar cheese
- 1 1/4 cups all purpose flour
- 4 tablespoons cold unsalted butter, cut into small pieces
- 1/4 cup plain yogurt
- 1/2 tsp garlic powder
- 1/2 tsp paprika

Directions

1. Pulse the cheddar, flour, and butter in the food processor several times until it resembles coarse crumbs.
2. Add the Yogurt, and pulse again for a minute or so. The dough will be crumbly still but should hold together when pressed with your fingers.
3. Remove from the food processor, shape into log. Wrap in plastic wrap and refrigerate for at least 30 minutes. Chilling the dough will make it easier to roll out and slice. If storing in the fridge for a long period of time, take it out of the fridge and let it sit at room temperature for a few minutes.
4. Preheat oven to 325°F. Place a sheet of parchment paper on your work surface. Lightly sprinkle with a small amount of flour. Place the dough in the center and roll from the center outwards and turning the dough occasionally to main an even thickness, about 1/8-1/4 inch is ideal.
5. Using a pizza cutter or fluted pastry wheel, cut into one inch squares. Trim off any edges to have perfect squares. Transfer the entire parchment paper with the cut dough to the cookie sheet. Spread them out slightly so they're not touching.
6. Using the tip of a skewer or chopstick, poke a hole in the middle of each cracker. Bake for 25-30 minutes, or until lightly golden and puffy. Cool completely and enjoy!

MADE WITH LOVE

by Teresa Forchard