

Crispy Cheese Crackers
[Penzeys Spices](#), Christmas 2002

Prep Time: 15 minutes, plus chilling time
Bake Time: 8-10 minutes
Yield: approximately 48 thin crackers

"These melt in your mouth crackers can be cooked up in a flash and served warm to entertain unexpected guests. Store the dough in the fridge or freeze until the perfect moment arrives, then slice, bake and enjoy."

1-1/4 cups grated cheddar cheese
1 cup all-purpose flour
1/2 cup (1 stick) butter
1 teaspoon chives
1/2 teaspoon salt (we used kosher flake salt)
2 tablespoons, sesame, caraway or poppy seed for sprinkling on top of the wafers

We like to freshly grate our own medium to sharp cheddar for this recipe, which is the least expensive and freshest way to go. A bag of shredded cheese works fine, just buy it fresh for the recipe and choose the finer grated pieces.

In a large bowl, combine cheese, flour and butter which has been cut into small chunks. Rub together with your fingers for form a soft dough. Add the chives and salt about halfway through the mixing process. Once the dough is holding together, roll into a long sausage the same as a roll of sugar cookie dough. Cover the roll snugly with saran wrap and chill until ready to use. The dough does need to chill for at least several hours or it won't slice into nice thin rounds.

Preheat the oven to 425°. Spray one or two cookie sheets well with vegetable oil spray-the crackers can stick and crumble if you don't. Slice the dough into thin (about 1/8")* rounds. Place in rows on the trays, sprinkle with sesame, poppy or caraway seeds. We use a sprinkle of kosher flake salt on the caraway crackers. Bake for 8 to 10 minutes, until golden brown. Remove from the pans right away with a thin metal spatula. Serve warm or at room temperature.

*I found it a bit challenging to remove the crackers in one piece. I would suggest making the rounds 1/4 to 1/2-inch thick so they come off the sheet pan in one piece.