



The Little French Bakery

Quick Cheese Crackers

These crackers are great for an impromptu gathering and part of my Holiday Entertaining Class.

Keep the dough in the freezer, and slice off the amount you need for your guests.

Makes about 6 dozen crackers

8 ounces cheddar, coarsely grated

2 ounces Asiago or Romano, finely grated

2 ounces Parmesan, finely grated

1 1/2 cups all-purpose flour

1/2 teaspoon dry mustard

1/2 teaspoon kosher salt

1/8-1/4 teaspoon cayenne pepper

1-2 tsp fresh thyme, chives, rosemary, finely chopped (optional)

8 tablespoons (1 stick) unsalted butter, softened and cut into small pieces

4 tablespoons water, plus more if needed

Cut the butter into the flour to make pea sized pieces. Cut in the salt, mustard, and cheeses to blend. Make a well in the center of the dough and place the water in the center. Cut



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the dough into the water. Using the heel of your hand, smear the dough across the work surface to combine.

Gather the dough and divide into two 10 inch logs. Roll firmly so you don't have air spaces in the crackers. Wrap in wax paper or plastic wrap and chill for at least two hours. In you are going to freeze the dough, wrap in another layer of wrap. If the dough is soft, it will be difficult to keep the crackers round as you slice them.

When you are ready to bake the crackers, preheat your oven to 375 degrees F.

Slice the dough into 1/4 inch slices and place on a parchment lined baking sheet. Bake for 8 to 10 minutes, or until the crackers are a light golden. Using a spatula, flip the the crackers and bake for another 3 to 5 more minutes, or until the crackers are just beginning to brown on the edges. Cool and serve at room temperature. Store any baked crackers in an air tight container.