



Mini Cheese Crackers

 Vegetarian

READY IN



62 min.

SERVINGS



100

CALORIES



20 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 pinch cayenne pepper
- ☐ 1 large egg yolk
- ☐ 0.5 cup flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 1 cup cheddar shredded extra-sharp
- ☐ 6 tablespoons butter unsalted cold cut into small pieces
- ☐ 1.5 cups flour whole-wheat

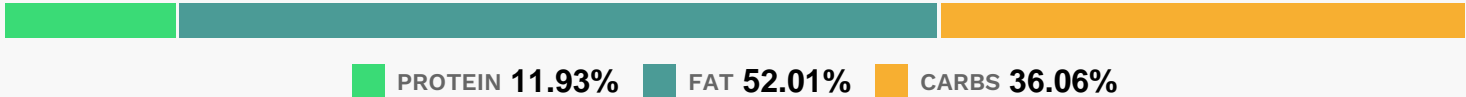
Equipment

- ☐ food processor
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack

Directions

- ☐ In a food processor, pulse both flours, baking powder, salt, cheese and cayenne until mixed.
- ☐ Add butter; pulse until crumbly and mixture resembles texture of small peas, about 10 seconds. Beat yolk with 1/4 cup cold water; add to processor. Pulse several times until dough starts to come together, about 20 seconds. Dough should not be sticky, but should just hold together. Pulse in a few drops of cold water, if needed.
- ☐ Transfer to a lightly floured work surface; gather into a ball. Divide dough in half, flatten each into a 4-by-5-inch rectangle and wrap in plastic. Chill for at least 30 minutes and up to 2 hours.
- ☐ Remove 1 piece of dough from refrigerator.
- ☐ Let soften slightly before rolling.
- ☐ Preheat oven to 400F. Lightly flour a sheet of parchment. Working with 1 piece at a time, roll dough on parchment into a 1/8-inch-thick sheet, about 8 by 12 inches. Gently slide parchment onto a baking sheet. Using a pastry wheel or sharp knife, cut dough into 1 1/4-inch squares, trimming and discarding uneven edges, if desired. Prick each square with a fork.
- ☐ Bake until crackers are lightly browned around edges and dried out in center, about 12 minutes. With a small, sharp knife, recut any crackers that have baked together.
- ☐ Let cool on baking sheet on a wire rack, then carefully pull apart any squares that are stuck together. Repeat with remaining dough. Store in an airtight container.

Nutrition Facts



Properties

Glycemic Index:2.26, Glycemic Load:0.36, Inflammation Score:-1, Nutrition Score:0.76130434967901%

Nutrients (% of daily need)

Calories: 19.59kcal (0.98%), Fat: 1.16g (1.79%), Saturated Fat: 0.67g (4.21%), Carbohydrates: 1.81g (0.6%), Net Carbohydrates: 1.6g (0.58%), Sugar: 0.01g (0.02%), Cholesterol: 4.77mg (1.59%), Sodium: 21.36mg (0.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.6g (1.2%), Manganese: 0.08mg (3.89%), Selenium: 1.75µg (2.5%), Phosphorus: 13.58mg (1.36%), Calcium: 10.3mg (1.03%)