



Poppy Cheddar Moon Crackers

 Vegetarian

READY IN



300 min.

SERVINGS



72

CALORIES



21 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 1 cup sharp cheddar cheese extra-sharp grated (preferably orange)
- ☐ 72 servings sea salt for sprinkling
- ☐ 1 large eggs
- ☐ 0.8 cup flour all-purpose
- ☐ 1 tablespoon poppy seeds
- ☐ 0.3 teaspoon salt
- ☐ 0.5 stick butter unsalted cold cut into bits

- ☐ 1 tablespoon water
- ☐ 4 tablespoons water cold
- ☐ 0.3 cup cornmeal yellow

Equipment

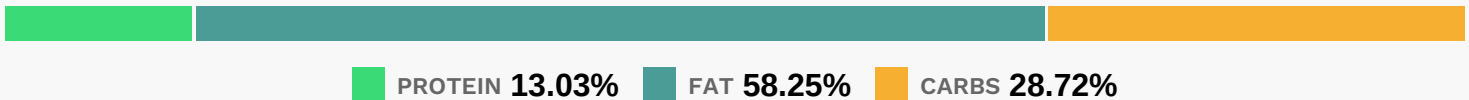
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ plastic wrap
- ☐ rolling pin

Directions

- ☐ Whisk together flour, cornmeal, poppy seeds, salt, and baking powder in a large bowl. Blend in butter with a pastry blender or your fingertips (or pulse in a food processor) just until mixture resembles coarse meal.
- ☐ Add cheese and 4 Tbsp cold water and mix with a fork (or pulse) until incorporated. If mixture is still dry, add enough of remaining tablespoon cold water until mixture holds together to form a soft dough.
- ☐ Turn out dough onto a work surface. With heel of your hand, smear dough 3 or 4 times in a forward motion to help distribute fat. Gather dough together, with a pastry scraper if you have one, then divide dough in half. Press each half into a disk, then chill, wrapped in plastic wrap, until firm, about 1 hour.
- ☐ Preheat oven to 400°F with racks in upper and lower thirds. Line 2 large baking sheets with parchment paper.
- ☐ Roll out 1 disk of dough on a lightly floured surface (keep remaining disk chilled until ready to use) with a lightly floured rolling pin into a 12-inch round and cut out as many crescent moons as possible with cutter.

- ☐ Transfer to baking sheets, arranging them 1/2 inch apart. Gather scraps, then reroll and cutout.
- ☐ Lightly beat egg with warm water in a small bowl for egg wash. Lightly brush crescents with egg wash and prick all over with a fork, then sprinkle with sea salt.
- ☐ Bake, switching position of sheets halfway through, until golden, 12 to 14 minutes. Cool completely on sheets on racks. Make more crackers with remaining dough (cool baking sheets between batches).
- ☐ Crackers keep in an airtight container at room temperature 3 days.

Nutrition Facts



Properties

Glycemic Index:3.72, Glycemic Load:0.97, Inflammation Score:-1, Nutrition Score:0.60130434774834%

Nutrients (% of daily need)

Calories: 20.55kcal (1.03%), Fat: 1.33g (2.05%), Saturated Fat: 0.74g (4.62%), Carbohydrates: 1.48g (0.49%), Net Carbohydrates: 1.37g (0.5%), Sugar: 0.02g (0.03%), Cholesterol: 5.84mg (1.95%), Sodium: 214.81mg (9.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.67g (1.34%), Selenium: 1.16µg (1.65%), Calcium: 14.67mg (1.47%), Phosphorus: 12.79mg (1.28%), Manganese: 0.02mg (1.09%), Vitamin B2: 0.02mg (1.03%)