



Tapenade Goat-Cheese Crackers

 Vegetarian

READY IN



45 min.

SERVINGS



100

CALORIES



25 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- ☐ 1.5 cups flour all-purpose
- ☐ 11 ounce an log mild goat cheese soft
- ☐ 0.3 teaspoon salt
- ☐ 1.3 sticks butter unsalted cold ()
- ☐ 1 cup tapenade
- ☐ 1 cup tapenade

Equipment

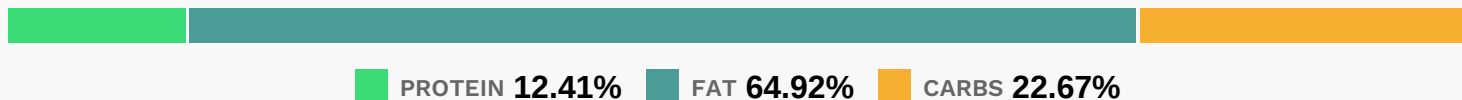
- ☐ food processor

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ blender
- ☐ spatula

Directions

- ☐ In a food processor or in a large bowl with a pastry blender pulse or blend flour and salt.
- ☐ Cut butter into small pieces.
- ☐ Add butter to flour mixture and pulse or blend until mixture resembles coarse meal. Measure 1/3 cup goat cheese, reserving remainder for serving, and break into small pieces.
- ☐ Add cheese to flour mixture and pulse or blend until mixture just begins to form a dough. Halve dough and roll out each half between sheets of parchment paper into a 12- by 10-inch rectangle (about 1/8 inch thick). Chill rectangles in parchment on baking sheets until firm, about 30 minutes.
- ☐ Preheat oven to 375°F.
- ☐ Transfer 1 rectangle of dough on baking sheet to a work surface and remove top sheet of parchment. Working quickly and using a ruler as a guide, cut rectangle into 1 1/4-inch squares without separating squares. (If dough becomes too soft to work with, freeze or chill on parchment and baking sheet until firm.)
- ☐ Bake crackers on parchment and baking sheet in middle of oven until golden, 15 to 20 minutes. Cool crackers on parchment on a rack. (Crackers will continue to crisp as they cool.)
- ☐ Cut and bake more crackers with remaining rectangle of dough. With a spatula carefully remove crackers from parchment. Goat-cheese crackers may be made 5 days ahead and kept in an airtight container at room temperature.
- ☐ Spread crackers with reserved goat cheese at room temperature and top with tapenade.

Nutrition Facts



Properties

Glycemic Index:0.75, Glycemic Load:1.04, Inflammation Score:-1, Nutrition Score:0.57086956047493%

Nutrients (% of daily need)

Calories: 25.19kcal (1.26%), Fat: 1.82g (2.8%), Saturated Fat: 1.18g (7.39%), Carbohydrates: 1.43g (0.48%), Net Carbohydrates: 1.38g (0.5%), Sugar: 0.03g (0.04%), Cholesterol: 4.47mg (1.49%), Sodium: 17.48mg (0.76%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.78g (1.57%), Vitamin A: 67.51IU (1.35%), Copper: 0.03mg (1.29%), Vitamin B2: 0.02mg (1.27%), Vitamin B1: 0.02mg (1.13%), Selenium: 0.74µg (1.05%), Phosphorus: 10.35mg (1.03%)