

U.S. Cheddar Crackers

Serve by themselves for a full cheddar flavor, or as an accompaniment to antipasti.



INGREDIENTS

(Makes about 80 crackers)

U.S. Aged Cheddar, shredded, divided	350g
Flour, all-purpose	250g
Garlic Powder	3g
Mustard Powder	2g
Cayenne Pepper, ground	1g
Black Sesame Seeds	6g
U.S. Butter, unsalted, cold, diced	115g
Water	60ml
Sea Salt	4g

NUTRITIONAL CONTENT

Per 100g

Calories	451kcal
Total Fat	30g
Saturated Fat	17g
Trans Fat	1g
Cholesterol	87mg
Total Carbohydrates	28g
Dietary Fiber	1g
Sugars	0g
Protein	17g
Calcium	375mg
Magnesium	13mg
Phosphorus	50mg
Potassium	54mg
Sodium	547mg
Iron	2mg
Vitamin A	469IU
Vitamin C	0mg

PREPARATION

1. **Pre-heat oven to 160°C (325°F).**
2. **Place 300g cheddar, flour, garlic powder, mustard powder, cayenne pepper, sesame seeds, and butter in a food processor and pulse until incorporated and crumbly. Pour in water, and pulse until dough forms.**
3. **Turn dough out onto a lightly floured board, and form two logs 4cm in diameter. Wrap each in film and chill for at least one hour.**
4. **Slice into coins 3mm thick and lay out on a parchment-lined baking sheet keeping them about 1cm apart.**
5. **Top with salt and remaining cheddar.**
6. **Bake for 18-20 minutes until browned on edges. Let cool before serving.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSADairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.