

A RECIPE FROM HERONS KITCHEN

CHEDDAR CRACKER

YIELDS: 6 SERVINGS

- A.P. FLOUR, 2 C
- SALT, 1 TSP.
- WHITE PEPPER, GROUND, $\frac{1}{4}$ TSP.
- GROUND MUSTARD, $\frac{1}{4}$ TSP.
- BUTTER, CUBED AND COLD, $\frac{3}{4}$ C
- SHREDDED CHEDDAR CHEESE, $\frac{1}{2}$ C
- COLD WATER, 6 TBSP. OR AS NEEDED

METHOD:

COMBINE THE FIRST FOUR INGREDIENTS IN A LARGE MIXING BOWL AND BLEND WELL. CUT IN THE BUTTER (AS YOU WOULD DO IF MAKING BISCUITS) AND THEN ADD IN THE SHREDDED CHEDDAR CHEESE. MIX THE DOUGH BY HAND, ADDING IN WATER AS NEEDED, UNTIL THE DOUGH IS HOMOGENOUS. WRAP THE DOUGH IN PLASTIC WRAP AND STORE IN THE FRIDGE FOR ONE HOUR SO THE DOUGH CAN REST.

AFTER THE DOUGH HAS RESTED, ROLL IT OUT ON A WELL FLOURED SURFACE TO THE DESIRED THICKNESS ($\frac{1}{16}$ "), PLACE ON A PARCHMENT LINED SHEET TRAY AND BAKE AT 350° FOR 12 MINUTES OR UNTIL DONE.

EXTRA DOUGH MAY BE STORED IN THE REFRIGERATOR, WRAPPED TIGHT WITH PLASTIC WRAP FOR UP TO 4 DAYS, OR FROZEN FOR UP TO TWO MONTHS.