



Sharp Cheddar Cheese Crackers

Makes: 80 crackers

Prep Time: 15 minutes Bake Time: 15 minutes

Total Time: 1 hour 30 minutes

8 ounces sharp Cheddar Cheese, finely shredded

1 cup all-purpose flour

1 stick unsalted butter, room temperature

1 tsp salt

$\frac{1}{4}$ tsp ground black pepper

1 tbs flaky sea salt for topping (I prefer Maldon)

Sift together flour, salt, and black pepper. Set aside.

In a stand mixer, beat together butter and cheese. With mixer on low, beat in flour mixture and continue to beat until dough forms into a ball. Dump dough onto a lightly floured surface and knead a few times to form into a uniform dough ball. Wrap in plastic wrap and place in fridge for about an hour.

Preheat oven to 375°. Line baking sheet with parchment paper. On a lightly floured surface, roll dough out until it is very thin...about a $\frac{1}{8}$ -inch thickness. Using a small cookie cutter or the top of a spice jar, cut out cracker rounds and place them on a prepared baking sheet. They can be placed close to each other because they won't spread much. Using a fork, prick holes into the top of the crackers and then sprinkle lightly with flaky sea salt.

Place in preheated oven for 12 to 15 minutes until golden brown. Remove from oven and let cool completely. Store in an airtight container for up to 3 days, but are best the day they are baked.

prepared cake pans no more than 2/3 full and bake for 40-45 minutes, until a wooden toothpick inserted comes out clean. (Note that this recipe makes more batter than you'll need. I made cupcakes with the additional batter.) Cool completely.

Make The Oreo Buttercream:

After removing and discarding the filling from the Oreo cookies, use a food processor to blend them into a fine crumb. Set aside. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down bowl and paddle a few times in between. Add powdered sugar a few cups at a time, scraping down bowl and paddle between intervals. Mix on medium until fully incorporated. Turn mixer to low and add vanilla, milk, and salt. Mix on medium for one minute. Scrape down bowl and paddle and add the Oreo cookie crumbs. Mix for another minute on medium until incorporated.

Assembly:

Fill and frost the Chocolate Cake layers with Oreo buttercream. If you want to recreate the same look as pictured, chill the frosted cake for 20 minutes before adding a chocolate ganache drip. Check out this link...it takes you right to the Sugar and Sparrow website where she's done a wonderful job of explaining ganache.

I used Wilton tips 1M and 4B to pipe rosettes and open stars as a border around the top edge, then added Mini Oreos and these sprinkles.

Chef's Notes:

DIY Buttermilk recipe: add 1 tbsp of white vinegar for every cup of whole milk you'll be using. For this recipe, add 1 1/2 tbsp of white vinegar to a jar and top it with 1 1/2 cups of whole milk. Stir and let sit for 15 minutes before using in the recipe.

Make ahead tips: the Chocolate Cake can be made ahead and stored at room temperature, covered tightly in plastic wrap, for up to two days. Alternatively, you can cover with plastic wrap and store in the freezer for up to two months before thawing to room temperature. The Oreo Buttercream can be made ahead and stored at room temperature in an airtight container for up to one day. Alternatively, you can store it in an airtight container in the refrigerator for up to two weeks. When you're ready to use it, bring it back to room temperature and re-whip with your stand mixer to bring it back to frosting consistency.

Recipe from Sugar and Sparrow